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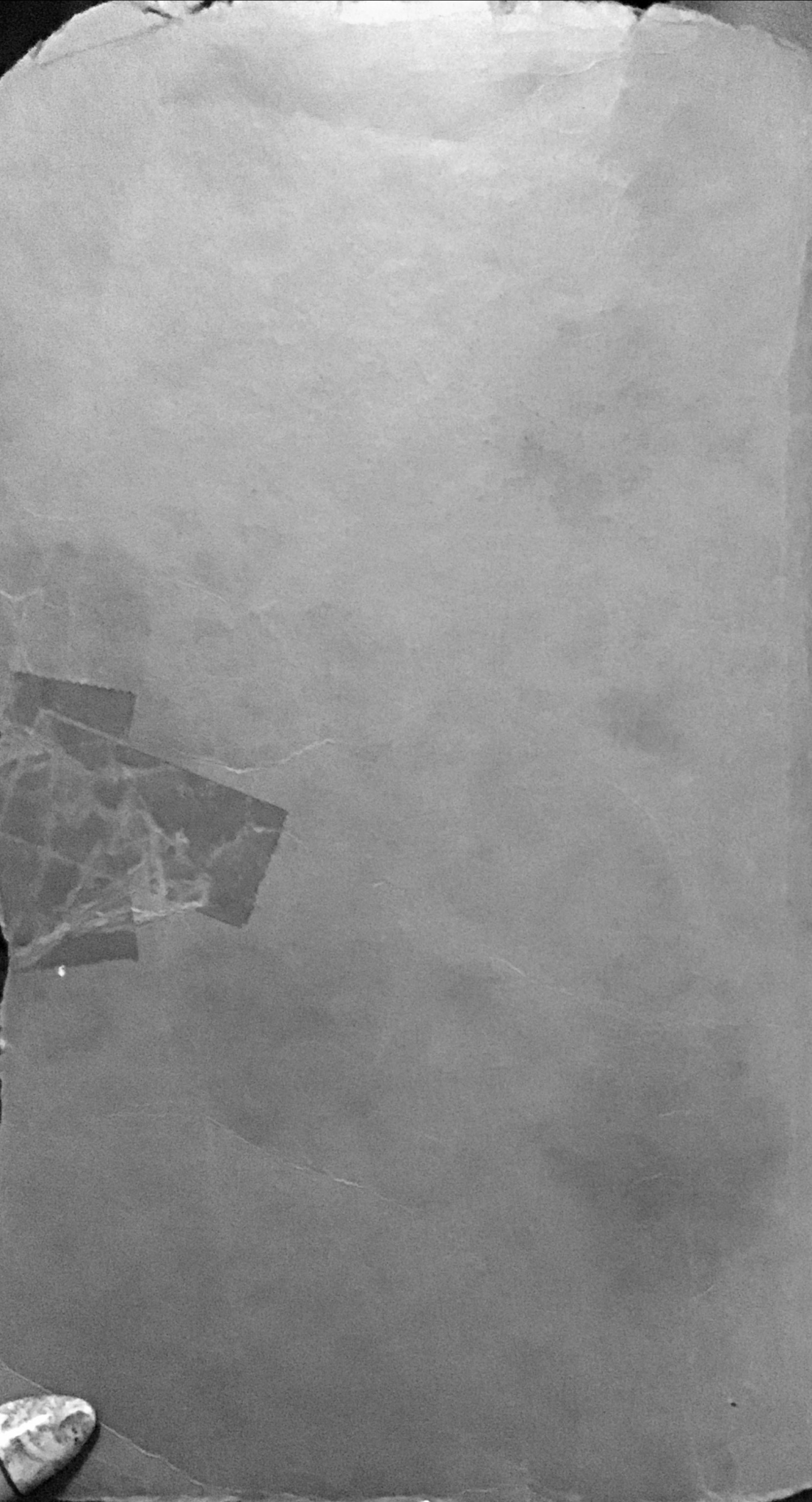

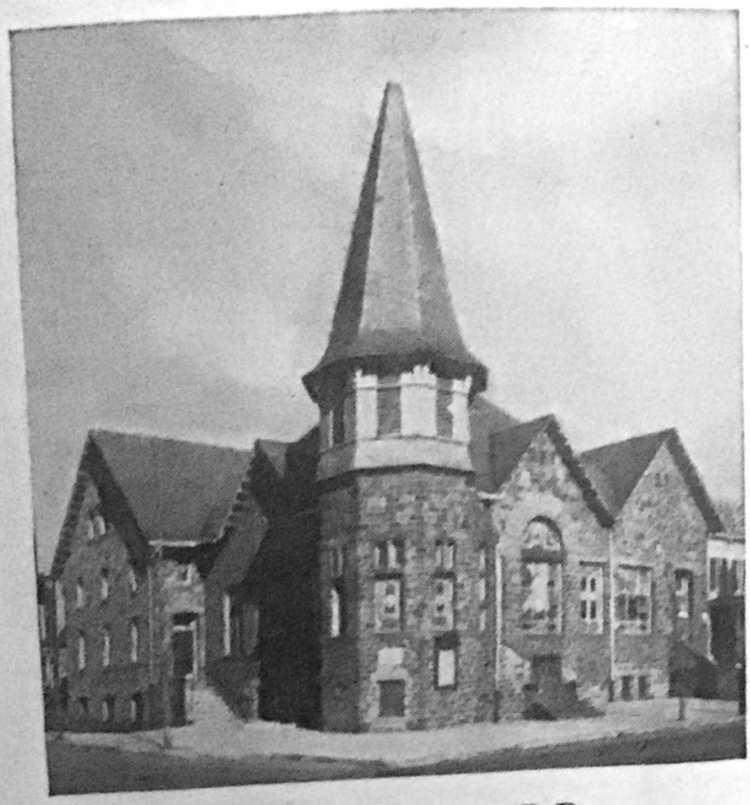

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———O———

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Is through their mouths, or I mistake mankind."

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The Women's Missionary Society of the Otterbein Memorial, U. B. Church gratefully acknowledges and deeply appreciates the fine spirit of cooperation of all who have in anyway contributed to the success of this book.

SOUPS

MRS. GEORGE WASHINGTON'S CRAB SOUP

1 qt. milk
8 hard-shell crabs
2 hard-boiled eggs
Grated peel of 1 lemon
1 tablespoon butter
1 tablespoon flour
1 teaspoon Worcestershire sauce
¾ cup sherry
½ cup cream
Salt and pepper

Pick out the meat of the crabs, which have been boiled half an hour, and set aside until needed. Mash the hard-boiled eggs to a paste with a fork and add to them the butter, flour, grated lemon peel, and a little pepper. Bring the milk to a boil and pour it gradually onto the well-mixed paste of eggs, etc. Put over a low fire, add the crab meat and allow to simmer for 5 minutes. Add the cream and bring to the boiling-point again, then add sherry, salt, and Worcestershire sauce. Heat sufficiently to serve, but do not boil after the sherry has been added. If picking the meat out of crabs is too much of an undertaking, the picked-out meat sold in tins may be used; half a pound of this will be enough.

MRS. FRANKLIN D. ROOSEVELT

"One morning in the garden bed
The onion and the carrot said
Unto the parsley group:
"Oh, when shall we three meet again,
In thunder, lightning, hail or rain?"
Alas! replied in tones of pain,
The parsley, "In the soup."

———o———

Black Bean Soup

3 cups black beans
1 gallon warm water
1 quart canned tomatoes
1½ lbs. lean beef
1 small onion, chopped fine
1 teaspoon ground mace
1 teaspoon ground cloves
2 hard boiled eggs, sliced
3 tablespoons chopped parsley
4 tablespoons butter
½ lemon

Soak beans over night in warm water. In morning cook with all ingredients, except wine, hard boiled eggs, parsley and lemon. When beans are soft mash through colander. Add eggs, parsley, butter and lemon just before serving. A very substantial and unusual soup.

MISS M. M. DICKERSON

———o———

Cream of Tomato Soup

2 large cans tomatoes
1 carrot
1 onion
¼ lb. butter
4 teaspoons sugar
2 pieces celery
Parsley
¼ cup cornstarch
1 teaspoon Worcestershire Sauce
1 pint of cream
Salt and white pepper to taste

Add to the tomatoes, carrot, onion, celery and parsley. To this mixture add an equal amount of water, and boil ½ hour. Dissolve ¼ cup of cornstarch in ½ cup of water and let boil 3 minutes—strain and set aside to cool for a few minutes. To the strained cornstarch add ¼ lb. butter, sugar, Worcestershire sauce, salt, pepper, and cream. Add last mixture to the first, and soup is ready to serve.

A FRIEND

———o———

Tomato Cocktail

1 can tomato juice
1 scant can water
1 small onion (cut fine)
1 bay leaf
½ teaspoon Worcestershire Sauce
½ teaspoon celery seed
1 tablespoon lemon juice

Mix all ingredients and add salt, pepper, sugar and a little red pepper to taste. Let stand for several hours in refrigerator. Stir several times. Strain and serve very cold.

MABEL G. HARMAN

FRUIT COCKTAIL

2 grape fruit — 2 oranges

1 lb. Malaga grapes

Remove the pulp from the grape fruit and oranges. Cut the grapes in halves and remove the seeds. Boil one cup of sugar and one-half cup of water ten minutes. Cool and combine with the pulp of oranges and grapefruit. Set in refrigerator over night. When ready to serve add grapes. Serve in cocktail glasses.

BLANCHE ARSCOTT

———O———

FRUIT PUNCH

1 or 2 quarts grape juice
1 or 2 quarts ginger ale
4 lemons
4 oranges
1 quart water
1 quart tea
1 lb. sugar

Serves about 30.

MRS. FLORENCE WHITE

———O———

SUMMER COCKTAIL

2 cups diced fresh pineapple — 2 cups sliced strawberries

Powdered sugar

Prepare a fresh pineapple and cut each slice into small pieces and berries in half. Mix fruits and sprinkle with powdered sugar. Place in cocktail glasses and allow to stand in refrigerator a short time before serving.

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BREAD, BISCUITS AND ROLLS

"And no doubt Eve was glad because
Her hubby could not say,
Her bread was not like mother made,
Back in his youthful days."

———o———

SUPPER GINGER BREAD

To ¾ cup melted shortening add ¾ cup molasses, ¾ cup brown sugar and 2 well beaten eggs. Mix and sift 2½ cups of flour, 2 teaspoons soda, 2 teaspoons ginger, 1½ teaspoons cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg and ½ teaspoon baking powder. Combine with molasses mixture, beat vigorously. Add 1 cup boiling water last. Turn into greased shallow baking pan and bake in a moderate oven, or at 350° for 30 or 40 minutes. Serve warm with, or without, whipped cream or lemon sauce.

ADA GRAY

———o———

OLD FASHIONED GINGER BREAD

½ cup sugar
½ cup butter and lard mixed
1 egg
1 cup baking molasses
1 teaspoon cinnamon
½ teaspoon cloves
2½ cups flour
1½ teaspoons soda
1 cup hot water
1 teaspoon ginger
½ teaspoon salt

Cream fat and sugar. Add well beaten egg and molasses. Then dry ingredients (which have been well sifted together). Add hot water last and beat until smooth. The batter is soft, but makes fine cake. Bake in a shallow greased pan for 35 minutes in moderate oven. (325° to 350° F.). Makes about 10-12 portions.

MARIE MISAL

———o———

SOFT GINGER BREAD

½ cup brown sugar
1 cup of baking molasses
½ cup of butter
1 teaspoon of ginger
2½ cups flour
1 teaspoon of cinnamon
1 teaspoon of ground cloves
2 teaspoons of soda dissolved in 1 cup of boiling water
2 eggs (added last)

Bake in a moderate oven.

MRS. WILLIAM HARMAN.

HOT BISCUITS

2 cups of flour
2 teaspoons of baking powder
½ teaspoon of salt
2 tablespoons of shortening
¾ cup of milk

Sift together flour, baking powder and salt, add shortening and cut in very lightly; add liquid slowly; roll or pat out with hands on floured board to about one inch in thickness; cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

LILLIAN DEHOFF.

———O———

HOT DROP BISCUITS

Sift 3 cups flour
3 teaspoons baking powder
1 teaspoon salt
3 tablespoons lard
3 tablespoons sugar

Mixing:

Mix well with a fork, then add 2 cups of milk, drop from spoon into greased muffin pans. Bake in hot oven (400 degrees) 20 minutes.

MRS. MAE SEWELL

———O———

CORN BREAD

Two cups of Indian, one cup of Wheat
One cup of Sour Milk, one cup Sweet,
One good egg that well you beat.
Half a cup molasses, too
Half cup sugar add thereto,
With one spoon of butter new.
Salt and soda each a spoon,
Mix up quickly and bake it soon;
Then you'll have corn bread complete,
Best of all corn bread you meet.
It will make your boy's eyes shine,
If he's like that boy of mine.
If you have a dozen boys
To increase your household joys,
Double then this rule I should
And you'll have two corn cakes good.

MRS. M. E. MARTIN

———O———

NUT BREAD

2 cups sifted flour
½ cup sugar
¾ cup milk
¾ teaspoon salt
2 teaspoons baking powder
1 cup walnuts
1 egg

Beat salt, sugar and egg, add milk, flour, baking powder and walnuts. Put in a greased pan and set aside to raise for twenty to thirty minutes. Bake in a slow oven.

MRS. ETHEL RITTER

DATE AND NUT BREAD

½ cup butter
1 cup light brown sugar
2 eggs
1 teaspoon vanilla
1 teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon nutmeg
⅛ teaspoon salt
½ cup milk
1¾ cup flour
1 teaspoon baking powder
½ teaspoon soda
½ cup chopped dates
½ cup broken English walnuts

Cream butter and sugar. Add well beaten eggs, then rest of ingredients. Bake in a well greased loaf pan about 40 minutes.

MRS. SCHMINKEY

———O———

DATE AND NUT BREAD

Scald together one package pitted dates, one heaping teaspoon soda and one cup boiling water. Beat until light one egg with one cup sugar, one tablespoon melted butter, two cups flour and one cup nutmeats, cut in pieces. Mix thoroughly; bake about three hours at 275 degrees.

MRS. EDWARD BARNES

———O———

POTATO SPLIT BISCUIT

Bake or boil 4 large Irish potatoes and while they are hot mash them into a bowl through a fine sieve, stirring in at once 1 cup of lard and butter mixture, 1 level tablespoon of salt and 2 well beaten eggs.

Dissolve in one cup of lukewarm water ½ cake of yeast and 1 tablespoon of sugar. Add this to the potato mixture, mixing it well. Then stir in 3 pints of flour.

Let stand eight hours. Roll dough out, using just enough flour to handle. Cut with a biscuit cutter. Spread half of biscuits with butter, place in pan and top with remaining biscuits. Cover with a folded cloth and set in a warm place for 2 hours before baking. Have oven a little more than moderate for the baking.

MRS. WILLIAM HARMAN

———O———

CORN MUFFINS

2 eggs
1 pint milk (sour preferred)
1 small lump butter
2 cups corn meal
1¼ cups flour
¾ teaspoon salt
2 teaspoons sugar
2 teaspoons baking powder

Bake 15 minutes in hot oven. Makes 12 muffins.

MRS. J. E. SEWELL

———O———

B. AND O. WHEAT MUFFINS

2 cups flour
1 cup of sweet milk
1 egg
1½ tablespoons sugar
¾ tablespoon baking powder
1 teaspoon salt
1/3 cup melted butter

Mix ingredients and beat until light. Fill muffin rings half full and bake 15 minutes in hot oven.

ARTIE WILMER

QUEEN OF MUFFINS

½ cup of butter
1 cup sugar
2 eggs well beaten
1 scant cup of milk
2½ cups of flour
3 teaspoons baking powder

Cream butter, add sugar, cream again—add beaten eggs one at a time, beating well after each addition. Sift flour and baking powder together, add, alternately with the milk. Bake in gem pans twenty-five minutes.

HESSIE

———o———

SOUTHERN CORN MUFFINS

1 cup corn meal
1 cup sifted flour
1½ cups sweet milk
2 eggs
4 teaspoons baking powder
1 tablespoon sugar
½ teaspoon salt
4 tablespoons melted shortening

Sift cornmeal, flour, baking powder, salt and sugar together. Beat two eggs until light, stir into one and one-half cups of milk, and add slowly to flour mixture. When thoroughly blended add melted shortening. Bake 25 minutes at 425° in greased muffin tins.

VOLA GRAF

———o———

PARKER HOUSE ROLLS

1 cake compressed yeast
1 pint milk
2 tablespoons sugar
4 tablespoons melted butter
Flour and salt

Dissolve yeast in ½ cup lukewarm water. Scald milk and cool to lukewarm. Add melted butter and sugar, and enough flour to make a thick batter. Let rise until it bubbles—about 1 hour. Then stir in salt and enough flour to make a stiff dough. Let rise until it doubles in bulk. Roll out on floured board and cut with biscuit cutter. Cut through center with knife, butter and fold over. Put in greased tins, let rise and bake in hot oven about 25 minutes. Makes about 2½ dozen.

EVA WOODYARD

———o———

ICE BOX ROLLS

2 yeast cakes
1 cup cold water
1 cup Crisco
½ cup sugar
1 cup boiling water
2 well beaten eggs
6 cups flour

Dissolve yeast in cup cold water. Cream Crisco and sugar. Pour cup boiling water over and let cool. Add yeast and beaten eggs. Then add flour. Cover and put in ice box over night. Make in rolls two hours before baking.

CORA A. LITTLE

———o———

ICE BOX ROLLS

(1) 1 cup boiling water, 1 teaspoon of salt, ¼ cup of sugar. ¼ cup of lard—dissolved in boiling water and cooled.

(2) 1 yeast cake, 1 teaspoon of sugar dissolved in ¼ cup of lukewarm water.

Add first and second mixtures together when both have cooled. Add 2 cups flour, and yeast mixture and beat until smooth. Add 1 beaten egg, 2 cups more flour, 2 tablespoons at a time. When too heavy to beat with a spoon, work with hands. Let rise about 2½ hours.

MRS. LILLIEN ARMIGER

Refrigerator Rolls

2 cups boiling water
½ cup sugar
1 teaspoon sugar
1 tablespoon salt
2 beaten eggs
2 tablespoons shortening
2 cakes yeast
¼ cup lukewarm water
8 cups of bread flour (sifted before measuring)

Mix boiling water, ½ cup sugar, salt and shortening together and cool to lukewarm. Soften yeast in lukewarm water; add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in four cups of flour, then beat thoroughly. Cover and put in refrigerator. Held at a low temperature the dough will keep for a week or ten days. Shape into clover leaf rolls or any style desired, and put into pans to double in bulk—about 3 hours before ready to bake. Bake 15 to 20 minutes in hot oven 425-450° F.

MRS. WM. N. McFAUL, JR.

———o———

Sour Milk Biscuit

2½ cups sifted flour
¾ teaspoon salt
⅜ teaspoon baking soda
2 tablespoons lard or butter
1 teaspoon baking powder
¾ cup sour milk or buttermilk

Sift flour, salt, baking soda, baking powder together. Cut in the shortening. Add sour milk and mix as usual. Bake thoroughly in hot oven 10 or 12 minutes. Be sure milk is sour, or the soda will not neutralize.

MRS. D. F. FISHER.

———o———

Raisin Ring

Roll bread dough to quarter inch sheet; cover with raisins that have been scalded, sprinkle with cinnamon and sugar. Roll, shape into ring and bake forty minutes at 350°.

MRS. CURTIS TAYLOR.

WAFFLES

2 cups flour
5 teaspoons baking powder
½ teaspoon salt
2 eggs
5 teaspoons melted butter
1½ cups milk

Sift together flour, baking powder and salt. Beat the whites and yolks of eggs separately, stir the beaten yolks into the milk and mix this with the flour mixture. Add melted butter. When all is thoroughly mixed, add stiffly beaten egg whites. Serve with creamed chicken.

MRS. MILLARD I. FREELAND

———o———

WAFFLES

2 cups bread flour
2 cups milk
2 eggs
1 teaspoon salt
4 tablespoons melted butter or other shortening.
3 teaspoons baking powder

Sift dry ingredients. Separate eggs, beat yolks, add milk and sifted dry ingredients, beat with egg beater until smooth. Add melted shortening, and fold in stiffly beaten whites of eggs.

MRS. JOHN H. SAKERS.

———o———

FRENCH TOAST

1-1/3 cups flour
1 teaspoon salt
1 teaspoon baking powder
2 eggs
1 tablespoon molasses
1 cup water or milk

Add salt and baking powder to flour and sift. Beat eggs and add to the flour. Add molasses and water. Fry slowly in hot grease. This covers about ten slices of bread.

MABEL G. HARMAN

———o———

QUICK CINNAMON RING

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
1 teaspoon granulated sugar
4 tablespoons shortening
½ cup milk
Melted butter
Brown sugar
Cinnamon

Sift the dry ingredients and cut in the shortening. Add the milk and mix lightly. Turn onto a floured board and knead for 20 seconds. Roll out to a thin sheet, spread with melted butter and sprinkle with brown sugar and cinnamon. Roll like a jelly roll. Bring ends together and form a ring and place on greased pan. Make gashes at one inch intervals around the ring. Spread with a little butter and brown.

MRS. WM. HOBSON

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"Give no more to ev'ry guest
Than he's able to digest
Give him always of the prime,
And but little at a time."

———o———

FRIZZLED STEAK

1 steak (round, sirloin, or porter-house)
¼ lb. butter

Season with salt and pepper, dot shallow roaster with pieces of butter, lay in steak, then dot top of steak with remainder of butter. Put in oven uncovered. When browned on top turn steak and allow to brown again. (Do not have oven too hot, or steak will brown before it is thoroughly done.)

M. M. HAMILTON

———o———

SPANISH STEAK

1½ inch thick round steak
½ cup hot water
2 onions, thinly sliced
Salt, pepper
3 cups strained tomatoes (canned)
Grated cheese

Sear steak on both sides in hot frying pan. Place in casserole, add water and cover with sliced onions. Cover casserole and bake 30 minutes in a moderate oven. Season with salt and pepper, add tomatoes. Bake 40 minutes longer, uncovered.

Place meat on platter, cover with grated cheese and return to oven just long enough to melt cheese. Serve gravy on platter with meat.

MRS. EDWARD LONG

———o———

SWISS STEAK

Select a cut of beef, about two inches in thickness and, at least, four pounds in weight, preferably from the round. With something blunt, like the edge of a heavy plate, pound 1½ cups flour into both sides of the steak. Do this carefully in order to retain the meat juices. Melt in roaster enough lard to sear the meat. Dice into the hot fat one medium size onion, ¼ green pepper, 3 tablespoons celery leaves or parsley. Brown slightly. Sear steak well. Cover entirely with boiling water. Add salt and pepper to taste. Cover and place in oven. Cook moderately for 3½ hours.

MRS. PAUL R. KOONTZ

CHIPPED BEEF AND PEA PIE

2 cups soft bread crumbs
½ cup milk
½ teaspoon salt
1 egg
1 can peas
2 medium carrots
2 tablespoons butter
¼ lb. dried beef
3 tablespoons flour
Milk

Mix the bread crumbs with the milk, salt, and egg. Soak for 15 minutes. Drain the peas, saving the liquor. Dice the carrots and cook until tender. Melt the butter and add the dried beef and flour. Cook, stirring constantly, for three minutes. Add the liquor from the peas, with enough milk to make 1 and ¼ cups. Cook until thick. Add the peas and well drained carrots and turn into a greased baking dish. Top with the crumb and milk mixture and bake in a moderate oven (375°) for 30 minutes.

ANNA N. WARD

———o———

MEAL IN ONE DISH

1 pkg. elbow macaroni
2/3 cup corn
2/3 cup bread crumbs
2/3 cup ground ham—cooked
1 tablespoon green pepper
2¼ cups milk
1½ teaspoons salt
½ teaspoon pepper
2 teaspoons mustard
2 eggs

Cook macaroni until tender. Mix together macaroni, corn, ham, green pepper and bread crumbs. Beat eggs well and add mustard and milk, then pour over ham mixture. Put into baking dish and bake about 20 minutes.

MRS. WM. HOBSON

———o———

CREOLE

1½ lbs. round steak (ground)
1 pkg. of egg noodles (¼ lb.)
¼ lb. of mushrooms (1 can)
1 can tomato sauce
1 onion
1 green pepper

Cut onions and pepper and add to meat. Place in frying-pan and cook until brown, stirring frequently. Cook noodles in salted water until done. Fry mushrooms in ⅛ lb. butter until done. Mix all ingredients and cook 20 minutes.

MRS. A. J. SHABBOTT

———o———

POOR MAN'S HASH

¾ lb. ground beef
1 cup rolled oats
2 onions
1 large potato
Salt and pepper to taste

Mince onions and brown in small amount of fat in large frying-pan. Dice potato and add, with beef, and oats to the onion. Fill pan with water and let simmer, stirring frequently until potato is cooked. Increase heat, stirring constantly until water is all cooked away. Brown to suit taste. This is a good one dish luncheon. Serves four.

MRS. R. L. CHILDS

CHOW SPAGHETTI

1 small pkg. spaghetti
½ lb. ground beef
½ cup stewed tomatoes
½ cup onions
Butter size of egg
1 can bean sprouts
Pepper and salt

Cook spaghetti in 1 qt. boiling water. Add beef and onions, when half done, cook ten minutes, add butter, tomatoes and sprouts. Cook five minutes, season to taste. Serves six.

M. M. HAMILTON

———O———

POTATO SOUFFLE

Left over mashed potatoes
2 eggs
2 tablespoons melted butter
6 tablespoons milk or cream

Beat potatoes, butter, and little salt to consistency of cream. Add cream and eggs. Beat well, put in buttered casserole and bake in quick oven until nicely browned. Cheese may be sprinkled over top.

BLANCHE ARSCOTT

———O———

SWEET POTATOES WITH MARSHMALLOWS & NUTS

Peel potatoes and cook in salted water until well done. Drain off water, and mash as white potatoes. Put half of potatoes in buttered casserole and lay 4 or 5 marshmallows around; sprinkle walnut meats between marshmallows. Put in rest of sweet potatoes and fix same way. Put in slow oven and let marshmallows brown. This takes about 15 minutes.

MRS. WOLFE

———O———

CHEESE FONDU

4 eggs
2 cups sweet milk
½ teaspoon salt and a dash of pepper
1 cup grated cheese

Beat eggs well, add milk, cheese, salt and pepper. Pour into buttered baking dish and bake in hot oven 15 minutes.

MRS. J. MILTON HARR

———O———

STUFFED PEPPERS

1 can Tuna fish
1 large onion
Garnish with celery seeds and mix with mayonnaise
1 bunch celery

Cut tops from peppers and stuff with salad. Place in ice box over night. Before serving cut pepper in slits almost to bottom, and place on lettuce leaves. Then add a dash of paprika.

MRS. BEATRICE BALDWIN

Baked Tomatoes

6 tomatoes of uniform size
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon butter

Wash the tomatoes and scoop out the tough stem end. Put the butter in cavity and season. Bake in a moderately hot oven (375° F.) for 20 to 30 minutes, or until tender. Serve with a spray of parsley on top.

MRS. J. MILTON HARR

———O———

Meat Ring with Vegetables

1 lb. each beef and pork
1 bunch carrots
10 potatoes
1 can peas
8 small onions
6 crackers
2 eggs
¼ lb. butter

Grind meat. Roll crackers, add the egg well beaten. Mix all together, salt and pepper to taste. Make in a ring. Put potatoes, carrots (which have been split) and onions around meal ring in a roasting-pan. Melt butter and put over meal ring. Bake 45 minutes in hot oven. Heat peas and put in center of meal ring after all has been placed on a large meat platter. Serves four.

MRS. HARRY M. CARPER

———O———

Ring of Plenty

3 cups cooked macaroni
½ lb. uncooked macaroni
2 cups diced cheese (yellow)
2 cups soft bread crumbs
2 tablespoons minced parsley
3 pods pimiento minced (1 small can)
6 tablespoons butter
2 tablespoons minced onion
2 cups scalded milk
2 eggs well beaten
2 teaspoons salt
¼ teaspoon pepper

Cook macaroni in 4 quarts boiling salted water until done (about 15 minutes). Drain and cut into ½ to 1 inch pieces. Combine with all other ingredients. Pour into buttered ring mold and steam bake. Unmold and fill center with creamed fish, meat or vegetables. Bake 35 minutes. Serve hot.

MRS. SARAH KAIN

———O———

Macaroni with Ground Beef

1 pkg. of macaroni
1 lb. ground beef
1 green pepper
1 onion
1 can tomato soup

Cook the macaroni in salted water. Chop the pepper and onion and add to the ground beef. Butter a baking dish and put in a layer of cooked macaroni and a layer of beef mixture until all is used. Over this pour the tomato soup. Cover with bread crumbs and bake in a moderate oven three-quarters of an hour.

MRS. SADIE F. WILSON

BEEF LOAF

1½ lbs. ground beef
1 small onion
1 large green pepper
2 small pickles
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon paprika
1 small tomato
½ cup milk
1 slice bread
2 eggs

BERTHA WILSON

—O—

PORK CHOPS AND SWEET POTATOES EN CASSEROLE

6 pork chops (if very fat, trim the edge
6 sweet potatoes
½ cup brown sugar
1 to 2 cups milk
Salt and pepper

Place a layer of sweet potatoes, sliced crosswise, in a greased casserole, dust with salt, pepper, and brown sugar; continue the layers until the casserole is about 2/3 full. Heat the milk and pour over the potatoes; it should just cover them. Place the pork chops on top of the potatoes, cover and bake in a hot oven for three quarters of an hour, then remove the cover and season the chops. Leave the cover off and allow the chops to brown.

MRS. SADIE F. WILSON

—O—

STUFFED PORK CHOPS

Double thick pork chops, slit half, lengthwise. Stuff this pocket with stale bread crumbs, seasoned with onion, salt, and celery salt, moistened with melted butter. Skewer closely. Put in small roaster with one cup of water. Cook 45 minutes at 350°. Place chops in center of a platter, garnish with baked apples and sprig of parsley.

VOLA GRAF

—O—

BAKED MEAT LOAF

2 lbs. ground beef
1 small onion
1 cup corn flakes
1 egg
Parsley
Seasoning
1 level teaspoon baking-powder

Mix salt and pepper, chopped onion, parsley and egg with beef. Roll corn flakes. Dissolve baking-powder in ½ cup of water then add this to the beef. Mix well. Form a loaf in a small double roaster, cover with tomato sauce. Bake 45 minutes in a moderate oven.

MRS. HELEN FOLTZ

—O—

PORCUPINE

1½ lbs. ground beef
1 teaspoon baking powder
2 tablespoons onion
¾ cup milk
2 tablespoons parsley
½ cup uncooked rice
2 cans tomato soup
Salt and pepper to taste

Combine ingredients, except soup. Form into loaf. Place in roaster and pour soup over top. Cook uncovered 35 minutes at 400°, cover and bake 35 minutes longer.

ANNA N. WARD

SPANISH RICE

¼ lb. butter
Small onion (optional)
1 lb. ground beef
Small can tomato pulp
½ cup water
½ cup rice
Season to taste

Melt butter in skillet. Cut onion in small pieces and brown in butter. Add beef, stir until brown. This will prevent lumping. Then add tomato pulp and water. Now, add the rice which has already been cooked. Bake in casserole 20 minutes.

MRS. MADELINE HARMAN

———o———

YOU NAME IT

4 large onions
2 green peppers
1 bunch carrots
½ lb. spaghetti
1 lb. ground beef
2 cans tomato paste

Cover bottom of baking dish with round slices of onion; cut peppers on top of onions. Cook carrots and spaghetti separately and drain. Put carrots on top of onions then spaghetti. Put raw ground beef on top then add tomato paste and salt and pepper. Bake 30 minutes.

MRS. BEATRICE BALDWIN

———o———

CHILE CON CARNE

2 large onions
2 large peppers
½ lb. ground round steak
½ lb. ground pork
1 can kidney beans
1 can tomato soup
Salt and pepper to taste

Chop and fry the onions and peppers until they are nearly done. Then add the ground meat and fry until done. Add the rest of the ingredients and cook for 15 minutes.

MRS. J. MILTON HARR

———o———

ARABIAN STEW

6 lean pork chops
6 tablespoons raw rice
1 large onion
3 cupfuls hot water
2 tomatoes
1 green pepper
⅛ teaspoon pepper
3 teaspoons salt

Sear the chops on both sides in a hot frying pan, then remove to a casserole. On each chop place one tablespoon of rice, a slice of onion, a slice of tomato (or the equivalent in stewed tomatoes) and two strips of green pepper.

Add the hot water, cover, and bake from two to three hours in an oven registering 350° F.

EMILY TICER

CHICKEN AND RICE WITH GOLDEN SAUCE

1 chicken
1 cupful milk
1 cupful chicken broth
2 tablespoons butter
2 tablespoons flour
Salt
¼ teaspoon pepper
1 egg yolk
1 teaspoon lemon juice
1 cupful rice
Minced Parsley

Cook the chicken until very tender, and cut into neat, attractive servings, rather small.

Meanwhile, prepare the golden sauce as follows:

Melt the butter, add the flour, and when bubbling, stir in milk and chicken broth gradually.

Cook until smooth and thickened, stirring constantly. Add pepper and salt as needed, this depending upon the seasoning in the stock.

Just before removing from the fire, add the egg-yolk beaten, and the lemon juice, stirring rapidly.

Re-heat the chicken in a little of the sauce placed in a double boiler.

Arrange on a deep hot platter, and surround with a ring of the rice cooked until tender and flaky in plenty of boiling salted water.

Pour the rest of the sauce over the chicken and serve with minced parsley sprinkled over the rice.

MARGARET DISNEY

———0———

DELICIOUS CORN FRITTERS

3 ears corn (straight grain)
1 egg
Salt to taste
1 teaspoon sugar
Flour

Split grains of corn and remove pulp. Add egg, salt, sugar, and mix, then enough flour to thicken batter. Drop by tablespoons in hot fat and fry until a golden brown.

W. P. BOYER

———0———

BAKED TOMATOES AND EGG-PLANT

Pare the egg-plant and then cut into slices. Sprinkle lightly with salt, cover, and set aside for two hours. Wash, drain well, and dice. Place in a baking dish and add—

2 green peppers chopped fine, 1 onion chopped fine, 2 teaspoons salt, 1 teaspoon paprika, 2 cups of prepared tomatoes.

Sprinkle the top with fine crumbs and grated cheese. Bake in a moderate oven for 20 minutes. To prepare the tomatoes rub two cups of cold stewed tomatoes through a fine sieve, and add six tablespoons of cornstarch—dissolve, bring to a boil cooking slowly for five minutes.

MRS. MARTHA WILMER

———0———

STUFFED CABBAGE

1 large head cabbage
1 lb. fresh pork
1 large onion
1 can tomatoes
1 egg
1 cup uncooked rice

Pour boiling water over cabbage to wilt. Put pork and onion through food chopper. Mix onion, rice, egg, pork and season to taste. Place in pot. Pour tomatoes over, thicken. Brown flour in pan as for gravy. Boil 2 or 3 hours.

EDITH CANAPP

SPAGHETTI, CHEESE, TOMATOES AND BACON DISH

1 box spaghetti
½ cup cheese
1 small can tomatoes
½ lb. bacon

Cook spaghetti in 1 quart salted water. Fry bacon in skillet, nice and brown. Take bacon out of grease. Then put tomatoes in that grease. Drain spaghetti and put in with tomatoes. Add cheese, cut in small pieces and cook until cheese is melted. Serve with strips of bacon on top.

MRS. WILLIAM FLEMING

———o———

BUTTER NOODLES

Cook 1 package of wide noodles in 1 quart salted water until tender. Drain water off and season with a large lump of butter and dash of pepper. Serve hot.

MRS. WILLIAM FLEMING

———o———

BAKED BEANS

1 lb. beans
1 large onion
1 tomato
1 teaspoon mustard
2 tablespoons syrup
2 tablespoons sugar
¼ lb. butter

Cook beans until tender in salted water. Add other ingredients and bake in buttered casserole until brown.

HESSIE

———o———

CARROT STEW

3 pints water
1 large onion
2 medium size carrots (diced)
1 cup ham (diced)
3 medium potatoes (diced)
1 cup tomatoes
1 tablespoon sugar (if desired)
salt to taste

Cook all ingredients together for 4 hours. Add ½ cup noodles. Cook until tender.

MRS. ADDIE MOORE

———o———

HOMINY AND CHEESE

1 can cooked hominy, or baking-dish of home cooked hominy
1 cup milk
1 tablespoon butter
Salt and pepper to taste
½ pound American cheese

Mix hominy, milk, and seasoning and put a layer in baking dish, dot with butter and cheese. Repeat until dish is filled. Bake in moderate oven about half an hour, or until cheese is melted and brown on top. Buttered bread crumbs may also be used on top if desired.

MRS. R. L. CHILDS

STUFFED PEPPERS

As many green peppers as needed (allowing 1 to each person) home-baked beans or canned.

Cut off tops and take out centers, wash well and boil for 5 minutes. Drain and fill with the baked beans, put in moderate oven and bake till beans are browned. Serve immediately.

M. M. HAMILTON

———o———

SOUR RABBIT

2 rabbits
Salt and pepper
½ lb. sliced bacon
½ pint vinegar
½ lb. sugar

Cut the rabbits in 6 pieces and place in pan. Cover with sliced bacon. Bake until brown. Remove from oven, and pour in saucepan.

Dissolve sugar in vinegar, pour over rabbit, cover, and boil 30 minutes.

VOLA UTZ

———o———

CREOLE MEAT SAUCE

Strain 1 can tomatoes (No. 2 can), add 4 large green peppers, 3 onions, 1 clove garlic. Season with salt, paprika, a dash of cayenne pepper, ¼ teaspoon dry mustard. Boil until thick. Serve over meat loaf or roast beef.

MRS. NORA A. SCHMINKE

———o———

SOUR BEEF

Select a beef roast about 3 pounds or as much as needed. Cover over night in half vinegar and water and 1 teaspoon of mixed allspice. When ready to cook, take meat from liquid, sear on all sides in hot grease. Then put on a low fire like a pot roast with just enough liquid to keep from burning. When meat is cooked, add the liquid and let come to a boil, break 9 to 12 brittle ginger snaps into same, stir until thick. If thicker gravy is desired add more ginger snaps.

MRS. BAREHAM

———o———

SOUR BEEF

Six lbs. round cut thick. Wash, pepper, and salt. Put in stone jar and add a few cloves, allspice, and a small piece of laurel leaf. Cut onion over the meat and cover with vinegar (about 3 pts. vinegar and 1 pt. water). Let stand in vinegar about 3 days, turning meat every day.

When ready to bake, put in pan add 3 or 4 ends of rye bread in gravy, then bake in the oven. When nearly done, strain the gravy through a colander, mashing all the substance well with a spoon. To a heaping teaspoon of butter add 3 teaspoons of sugar, 4 of flour, brown as much as possible *without burning* adding the gravy. Let boil a few minutes pour over the meat in a pot. Set on a slow fire until done. Taste when done, if too sour add a little water, if not sour enough add a little vinegar.

MRS. NORA A. SCHMINKE

HAM AND PORK LOAF

1 lb. smoked ham
1 lb. fresh pork
1 box crackers
2 eggs
1 cup milk
Dash of pepper

Run ham and pork through grinder. Crumble the crackers. Mix all ingredients together and bake in medium oven. Baste with 1 cup of water to which has been added ½ cup of vinegar and 3 tablespoons of syrup. Place cloves in top of loaf before baking.

FLORENCE O. BELT

———O———

PORK CHOPS WITH CORN

6 or 8 pork chops
1 can crushed corn
2 cups bread crumbs
1 teaspoon salt
1 green pepper (chopped)
1 large onion
2 tablespoons butter
1 egg
Pepper to taste

Brown pork chops in frying pan. Then arrange in shallow roasting pan. Mix corn, bread crumbs, salt, pepper, chopped pepper, onions, butter and egg together. Place a portion on each pork chop. Put enough water in bottom of pan to keep mixture from sticking. Pour a little of the pork fat over corn to flavor it. Bake in hot oven until brown.

MRS. GORDON REIGLE

———O———

CITY CHICKEN

1 lb. slice of fresh ham
1 lb. veal cutlet
1 teaspoon salt
¼ teaspoon pepper
2 eggs
8 tablespoons breadcrumbs or flour

Cut meat into 1½" or 2" cubes. Salt and pepper meat. Place on skewers 1 cube of veal and 1 of pork size of drum stick. Shape with hands. Roll in crumbs, and egg alternately. Brown on all sides in hot lard. Add little water in pan. Cover tightly and simmer 1 hour. Serve with gravy if you like.

MRS. WM. BARNES

———O———

PRESSED VEAL

3 lbs. veal shin
1 small onion
Parsley, salt & pepper to taste
Water to cover

Cook above until very soft and simmer down until one cup of broth remains on meat. Remove meat from broth and cut very fine. Mold in a rectangular pan, placing first a layer of sliced, hard boiled egg, then a layer of veal, then another layer of egg and finally a layer of veal. Press down firmly with a spoon or knife and add broth. Place in refrigerator until firm and cold.

RUTH E. VAN WINKLE

SCRAMBLED EGGS WITH GREEN PEPPERS

4 eggs
2 tablespoons chopped green peppers
½ cup canned tomato soup
1 tablespoon Crisco

Simmer the chopped peppers in crisco for a few minutes, stir in slightly beaten eggs, scramble all together. Add salt and pepper to taste. If preferred the scrambled eggs may be served without the tomato soup.

MRS. M. PORTER

———o———

STUFFED GREEN PEPPERS

6 green peppers
1 lb. hamburger steak
1 large onion
8 tablespoons of cooked rice
2 eggs
1 large lump butter
1 large can tomatoes
2 teaspoons salt
1 teaspoon pepper

Cut tops off peppers and remove seeds. Let stand in cold water 1 hour. Then combine ingredients, except tomatoes, and when well mixed, stuff peppers. Set up in baking dish and place a lump of butter on top of each. Pour tomatoes over cover and bake about 1½ to 2 hours.

MISS RUTH ATKINSON

———o———

BAKED SLICE OF HAM

1 slice ham—1½ inches thick (about 1½ lbs.)
1 cup finely chopped crackers
1 tablespoon minced onion
¼ tart apple—chopped
1 cup stale bread crumbs
1 teaspoon salt
½ teaspoon paprika
½ cup milk

Cover ham with hot water and let stand thirty minutes. Drain and wipe dry with soft cloth. Spread with prepared mustard and place in baking pan. Mix together crackers, onion, apple, bread crumbs, salt and paprika and one egg well beaten. Add enough boiling water to moisten crumbs and spread this mixture over the ham. Pour one half cup each of milk and water in bottom of pan. Bake in moderate oven fifty minutes, covering the pan for the first twenty minutes.

MRS. LILLIE BURNETT

———o———

HAM DELIGHT

2 cups cold boiled ham—chopped
6 slices toast
1 cup cooked diced mushrooms
1½ cups milk
flour to thicken
salt
lump of butter

Run ham through food chopper and place a portion on each slice of toast. Make a white sauce of the milk, flour and butter. Add seasoning to taste, mushrooms and broth. Pour over the ham and toast. Serve hot. Garnish with parsley or pimiento. Serves 6.

MRS. R. L. CHILDS

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And one that is white which he always keeps down."

———o———

CREAMED SHRIMP

1 can shrimp
2 tablespoons butter
3 teaspoons flour
2 cups milk
1 teaspoon salt
¼ teaspoon pepper
½ cup finely chopped green pepper

Melt butter, add flour, cook until bubbling—add milk gradually, stirring constantly. Cook until smooth and thickened. Season with salt and pepper. Place this sauce over hot water and heat green pepper and the shrimp in it. Serve on toast.

MRS. WM. HOBSON

———o———

TUNA FISH AU GRATIN

½ lb. can Tuna fish
3 cups cooked macaroni
2 cups white sauce
2 pimientos
½ cup grated cheese
¼ cup bread crumbs

Cook macaroni in boiling salted water and drain. Prepare a white sauce with 3 tablespoons butter, 3 tablespoons flour, ½ teaspoon salt, ⅛ teaspoon pepper, 2 cups milk. Arrange tuna fish, macaroni, pimientos and cheese in a greased casserole. Pour white sauce over all. Sprinkle bread crumbs on top and bake in a moderate oven for thirty minutes.

CATHERINE S. WAXTER

———o———

CRAB IMPERIAL

1 tablespoon butter
2 tablespoons flour
2 cups of milk
1 egg
½ green pepper
1 lb. lump crab meat
Salt, red and black pepper.

Melt butter in saucepan and stir in the flour. When well mixed add milk and stir until thick. Add the egg which has been beaten, and the green pepper which has been washed, seeded and chopped fine. Cook slow 5 minutes. Remove from fire and add to crab meat, which has been picked and put in baking dish. Mix well and cover with buttered bread crumbs. Cook until brown.

MINNIE SATER

Baked Crab Meat

2 lbs. crab meat
Salt and pepper
4 eggs
1 tablespoon Worcestershire sauce
¼ lb. butter
Paprika
2 tablespoons bread crumbs

Season the crab meat with salt and pepper to taste, and add Worcestershire sauce. Place in baking dish and pour in beaten eggs, then sprinkle the bread crumbs. Cut butter in thin slices and place over the top. Sprinkle with paprika. Bake 30 minutes in hot oven.

VOLA UTZ

———o———

Salsify or Oyster Plant

2 bunches oyster plant
Salt and pepper
½ lb. ground pork
2 eggs
½ cup bread crumbs
¼ teaspoon nutmeg

Scrape oyster plants and cut in cubes, cover with water, add ¼ teaspoon salt and boil 20 minutes. Season ground pork with salt, pepper and nutmeg. Add beaten eggs and bread crumbs. Mix thoroughly and roll in to small balls. Drop meat balls in with oyster plant, and boil for 30 minutes.

C. A. JORDING

———o———

Oyster Patties

1 quart oysters
salt and pepper
1 pint milk
1 tablespoon flour
⅛ pound butter
1 tablespoon minced parsley

Cut oysters in half and season with salt and pepper to taste. Cook until it starts to boil then add heated milk. Mix flour in half cup milk and pour slowly into oysters. Add butter and parsley, and cook for 10 minutes, stirring constantly. Fill 6 pattie shells and serve.

C. A. JORDING

———o———

Baked Shad Roe

2 shad roe
Salt and pepper
¼ pound bacon

Place sliced bacon in bottom of pan, put in shad roe, seasoned with salt and pepper, and cover with sliced bacon. Bake 45 minutes in hot oven.

C. A. JORDING

———o———

Baked Fish (Rock)

1 large rock
1 pint milk
Salt and pepper
⅛ lb. butter
1 teaspoon minced parsley

Season fish with salt and pepper and place in pan, add milk, butter, and parsley. Bake 45 minutes.

VOLA UTZ

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SALADS

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."

OLD SPANISH PROVERB

———o———

POTATO SALAD

2 quarts of cold diced potatoes

DRESSING

Mix 1 tablespoon of flour
¼ teaspoon dry mustard
8 tablespoons sugar
Yolk of 4 eggs—beat well
Add ½ cup vinegar
Lump butter size of walnut

Cook over slow fire until thick, stirring constantly. Let cool, add ½ cup top milk.

MRS. ELMER C. HUNT

———o———

SOUR POTATOES

¼ peck potatoes cooked with the skins on. Slice very thin. Mix with 2 large onions cut very small. Take 1 teaspoon of butter, brown just a little, then put 4 slices of bacon, cut in small pieces, in butter and fry crisp.

Into this put 1 cup of vinegar, ½ cup of water, 1 teaspoon of sugar, 1 teaspoon of salt. Pour over potatoes.

HESSIE

———o———

BEAN SALAD

1 pint of white soup beans
1 cup sugar
1 cup vinegar
1 cup milk
1 egg
1½ teaspoon of corn starch
1½ teaspoon dry mustard
Celery and parsley

Boil beans in salt water until tender, then drain.

DRESSING

Mix sugar, mustard and cornstarch together; add egg, milk, then sugar. Cook in a double boiler until a smooth custard. Mix parsley and celery with the beans. When dressing is cold pour over the beans

MRS. HELEN FOLTZ

KIDNEY BEAN SALAD

1 can kidney beans
6 small sweet pickles
1 or 2 stalks celery
¾ cup mayonnaise
2 teaspoons pickle juice

Drain juice from the beans. Dice pickles and celery. Thin the mayonnaise with pickle juice. Mix all together and chill. Serve with or without lettuce.

MRS. ARTHUR L. GOTSCH

———o———

VEGETABLE SALAD

1 can peas
1 green pepper
1 bunch carrots
1 large bunch celery
1 head cabbage (medium size)
5 potatoes (white)

Boil potatoes and carrots separately, let cool. Cut all vegetables in small pieces. Add salt, 2 or more tablespoons of vinegar, 1 teaspoon sugar and as much mayonnaise as desired.

MRS. FLORENCE WHITE

———o———

VEGETABLE SALAD

1 medium cucumber
2 medium tomatoes
6 red radishes
2 spring onions
4 lettuce leaves
1 small bunch celery
1 large apple

Cut or chop all vegetables in small pieces and mix. Add 1 teaspoon salt, and ½ cup mayonnaise. Mix thoroughly and serve on lettuce leaf.

MRS. J. E. SEWELL

———o———

RAW VEGETABLE SALAD

3 cups shredded cabbage
1 cup shredded carrots
1 cup shredded beets

Mix vegetables, serve on crisp lettuce with cold mayonnaise, and sprinkle with paprika.

MRS. MINNIE NUSBAUM

———o———

MACARONI SALAD

½ lb. macaroni
1 small bunch celery
1 can shrimp
4 tablespoons mayonnaise

Cook macaroni in salt water until well done, drain and cool. Add celery cut fine, then add shrimp. Mix with mayonnaise.

EFFIE I. BARNES

HAM SALAD

2 cups boiled ham, ground
1 cup chopped celery
1 teaspoon chopped onion

Mix with mayonnaise dressing and serve on crisp lettuce.

LILLIAN DEHOFF

———O———

TOMATO JUICE SALAD

½ cup chopped olives
½ cup chopped celery
1-10 oz. can tomato juice
1 heaping tablespoon gelatin

Soak gelatin in one third cup cold water, add boiling water to dissolve, add tomato juice, and chill. After gelatin starts to set, stir in olives and celery. Makes six to eight small individual molds, or may be molded and sliced. Serve on lettuce with any attractive desired garnishing.

MRS. R. L. CHILDS

———O———

SALAD "HOMEWOOD"

½ cup diced red beets
½ cup diced cucumbers
½ cup minced chicken or other cold cooked meat
2 hard boiled eggs, sliced or diced.

Mix. Serve on lettuce with thinned mayonnaise to which horseradish and capers have been added.

MRS. IOLA EBY

———O———

PEPPER SLAW

1 head of slaw cabbage
1 green pepper
1 red pepper

Grate fine, salt to taste, and pack firmly for one hour. Squeeze, add celery seed, sweeten to taste. ½ cup vinegar, ½ cup water, use enough to cover slaw. This is good with fish or cold cuts.

MRS. HERBERT HARE

———O———

GINGER ALE SALAD

2 tablespoons gelatin
¼ cup cold water
½ cup granulated sugar
⅛ teaspoon salt
2½ cups ginger ale
2 tablespoons lemon juice
¾ cup celery
1½ cup chopped fruit

Soak gelatin in cold water for five minutes. Add boiling water, sugar and salt, stirring until clear. Add ginger ale and let cool. When beginning to thicken, add celery and fruit, and turn into ring mold. Chill for several hours. Unmold, garnish with lettuce and fill center with whipped cream dressing.

MRS. IOLA EBY

CANDLE SALAD

Place a slice of pineapple on lettuce leaf; in the hole of the pineapple place half a banana. Top the banana with whipped cream and a red cherry.

MRS. ROBT. LEPPO

———o———

FRUIT SALAD

1 tablespoon butter
2 tablespoons sugar
2 tablespoons vinegar
2 eggs
Pinch of salt
½ pint whipping cream

Beat eggs in double boiler, add vinegar, sugar, salt and butter. Cook until thick. Cool and mix with whipped cream. Add 24 marshmallows cut in quarters, 1 can pineapple cut in small pieces, 2 apples diced, and 6 oranges cut in small pieces.

ALVERTA WARNER

———o———

FRUIT SALAD

6 slices pineapple
1½ grapefruit
2 apples
2 bananas
½ lb. grapes
2 oranges
½ cup English walnuts
10c box marshmallows

DRESSING

4 egg yolks
2 tablespoons sugar
2 tablespoons vinegar
½ teaspoon salt
½ pint whipping cream

Beat eggs light, then beat in vinegar, then sugar and salt. Put in double boiler, cook until it forms a thick paste. Stir constantly. Let cool and fold in whipped cream.

EDNA LOWMAN

———o———

FRUIT AND NUT SALAD

2 cups diced apples
1 cup broken nut meats (pecans are best)
1 cup chopped celery
Juice of half a lemon—sweeten to taste

Mix with prepared mayonnaise. Sprinkle nut meats over the top.

MRS. D. S. CLARK

———o———

SALAD DRESSING

2/3 cup vinegar
½ cup sugar
2 eggs, well beaten
1 tablespoon butter
Salt to taste
1 teaspoon mustard

Let boil, stirring all the time. Add rich milk when cold and ready to use. Especially good for potato salad.

MRS. ETHEL SEWELL

FROZEN FRUIT SALAD

1 orange
1 banana, sliced
¾ cup Royal Anne cherries
2 slices pineapple
12 red grapes
A few pecans
1 cup fruit salad dressing
1 cup whipping cream

Free orange from rind and membrane, cut pineapple fine, halve cherries, seed and peel grapes. Place fruit in electric refrigerator to chill, combine fruit; add banana which has been sliced very thin. Add to salad dressing and whipped cream. Put in tray in refrigerator to freeze.

DRESSING

2/3 cup orange or pineapple juice
3 teaspoons lemon juice
1 cup sugar
4 egg yolks
Salt to taste

Mix juice, add sugar, salt and beaten eggs. Cook in double boiler until thick and smooth.

EDNA LOWMAN

———o———

24 HOUR SALAD

2 large cans pineapple, diced
2 large cans white cherries
½ lb. marshmallows (cut in small pieces)
½ lb. English walnuts
½ cup pineapple juice
3 yolks of eggs—beaten
1 tablespoon cornstarch or flour
1 pint whipping cream

Combine diced pineapple, cherries and marshmallows. Let stand 1 hour. Add nut meats. To the heated pineapple juice, add eggs and cornstarch. Boil until thick. Mix through fruit. Whip cream, fold into mixture. Chill and serve on lettuce.

MRS. SADIE WILMER.

———o———

UNIQUE CHICKEN SALAD

(*Without Chicken*)

2 cups cold roast pork (diced)
1½ cups celery—finely cut
¾ cup dill pickle—chopped
½ teaspoon salt
⅛ teaspoon paprika
Mayonnaise and lettuce

Combine pork, celery and pickle. Add seasonings and sufficient mayonnaise to moisten. Serve on crisp lettuce with additional mayonnaise.

EDNA E. FRENCH.

———o———

VITAMIN SALAD

3 medium sized tomatoes
½ cup cucumber, diced
1/3 cup celery, diced
¼ cup radishes, sliced
2 tablespoons green onions, sliced
½ cup lettuce, chopped
1/3 cup fresh green peas, cooked
2 teaspoons salt
1 cup of mayonnaise

Combine vegetables. Then blend with mayonnaise. Chill and serve on crisp, cold lettuce leaves. Garnish with mayonnaise and radish roses.

MISS RUTH ATKINSON.

CHICKEN SALAD

2 cups cold diced chicken
1 cup chopped celery
1 small onion, chopped
Salad dressing
2 hard cooked eggs

Combine the meat with the chopped celery and onion. Mix with salad dressing. Place salad on lettuce leaves and garnish with slices of the hard cooked eggs.

EDITH HAMILTON

———O———

PEPPER SLAW

1 head cabbage
1 green pepper

Cut cabbage into slaw, pepper in small pieces and mix together with black pepper and salt to taste.

DRESSING

1 egg
1½ cups sugar
2 tablespoons flour
1 cup milk
¼ cup vinegar
butter size of walnut

Beat egg, add sugar and beat. Add flour, then milk and stir. Add vinegar and butter, cook in a double boiler till thick. When cool mix with slaw.

MRS. CLAUDE HARE

———O———

POINSETTIA SALAD

1 pkg. cream cheese
2 tablespoons cream
¼ teaspoon salt
Lettuce
4 maraschino cherries
Salad dressing
6 slices pineapple

Mix the cream cheese with cream and salt. Place the slices of pineapple on salad plates garnished with lettuce, and place the cheese ball in the center of the pineapple. Cut the maraschino cherries in half, and then cut each half in narrow strips that resemble petals of a flower. Place five or six of these over the cream cheese with points meeting in the center. If desired, serve with salad dressing.

EDITH HAMILTON

———O———

CARROT SLAW

Grate 1 bunch of carrots, ½ head cabbage. Cut one large pepper, one bunch of cerely fine. Add salt to taste. Mix ingredients with mayonnaise, thinned with olive oil. Serve cold on lettuce leaf.

MRS. MAY MADAIRY

———O———

MACARONI SALAD

1 box elbow macaroni
1 cup chopped celery
1 green pepper
½ red pepper
1 small onion
Parsley
5 tablespoons salad dressing
5 tablespoons vegetable relish
½ cup vinegar
½ cup water
3 teaspoons sugar

Boil macaroni in salt water—run cold water through and drain for five minutes. Add other ingredients and mix thoroughly.

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PASTRY

"And she's wise as she is winsome,
And as good as she is wise:
And besides her grace and beauty,
She is good at making pies."

———o———

APPLE PIE

1½ cups flour
½ cup Crisco
¼ teaspoon salt

Add enough ice water to make soft dough. Sift flour and salt together. Peel ¼ peck apples and slice thin. Add ½ cup sugar and 3 tablespoons of butter, and sprinkle with cinnamon. When pie has started to brown dip a piece of waxed paper in cream and moisten top crust.

MRS. MAY MADAIRY

———o———

DRIED APRICOT PIE

1 cup dried apricots
2 tablespoons butter
¼ teaspoon nutmeg
3 egg whites

Soak dried apricots overnight; drain and boil in syrup of two cups sugar, three quarters of cup of water. Fill pie shell with cooked apricots. Pour melted butter and nutmeg over apricots. Bake twenty minutes at 450°. Make meringue of three egg whites, beaten stiff with three tablespoons granulated sugar. Brown five minutes.

ANNIE E. RENSHAW

———o———

BUTTERSCOTCH PIE

1 cup brown sugar
4 tablespoons butter
4 tablespoons flour
2 eggs
1 cup milk

Cream butter, sugar, yolk of eggs and flour together. Scald milk and pour in slowly. Cook in double boiler about 20 minutes stirring constantly.

Pour in baked crust. Make meringue with whites of the eggs and 1 tablespoon sugar.

MRS. H. BELSCHNER

GRAHAM CRACKER PIE

16 graham crackers (rolled fine)
1 teaspoon flour
1 teaspoon cinnamon
½ cup melted butter or other shortening
½ cup granulated sugar

Mix as for pie crust. Pat mixture against sides and bottom of pie-pan saving about ¼ of this for tops.

CUSTARD FILLING

3 egg yolks
¼ cup sugar
2 cups milk
2 teaspoons cornstarch
1 teaspoon vanilla

Cook together until mixture coats the spoon. Pour into the pie pan. Add 3 tablespoons granulated sugar to 3 stiffly beaten egg whites. Sprinkle remaining cracker crumb mixture over top of meringue. Bake until meringue is brown.

MRS. MARY SPENCER

———o———

LEMON PIE

4 eggs
1½ cups sugar
Rind and juice of 2 lemons

Beat sugar, egg yolks and lemon together. Cook in double boiler until thick. Beat egg whites until stiff and fold into lemon mixture. Pour into baked pie crust, and bake about 20 minutes in a slow oven.

MRS. WM. HOBSON

———o———

LEMON CHIFFON PIE

1 level tablespoon of Knox Sparkling Gelatin
¼ cup of water
4 eggs
Pinch of salt
Juice and rind of 1 lemon
1 cup of sugar

Soak gelatin in cold water five minutes. Beat together egg yolk, ½ cup sugar, juice and rind of lemon. Cook in double boiler to soft custard, then add soaked gelatin. Let this chill. Beat the whites stiff and add ½ cup of sugar, then fold into custard mixture. Do not *beat*. Pour into baked pie shells about half an hour before serving. Cover with whipped cream.

MRS. HELEN FOLTZ

———o———

LEMON CHIFFON PIE

1 lemon, juice and rind
5 tablespoons water
5 tablespoons sugar
3 egg yolks

Cook over double boiler until thick. Cool and mix with 3 stiffly beaten whites of eggs. Fill baked crust and put in hot oven 5 minutes.

CRUST

1 cup flour
½ teaspoon salt
1/3 cup shortening
3 or 4 tablespoons ice water

Bake in oven 450° for 12 minutes.

MRS. BESSIE FISHER

LEMON SPONGE PIE

Beat together one cup sugar, 3 tablespoons flour, 3 tablespoons butter and yolks of 2 eggs. Add juice and grated rind of one lemon. Mix well. Add 1 cup of milk and the stiffly beaten whites of eggs. Bake 45 minutes in slow oven, using only one unbaked crust.

MRS. MARY SHEFFER

———o———

LEMON SPONGE PIE

1 lemon
1 cup milk
1 heaping teaspoon flour
1 tablespoon butter
2 eggs
1 cup sugar
¼ teaspoon salt

Beat together sugar, lemon (juice, pulp and grated rind) butter and flour. Add the yolks of eggs and beat again. Stir milk in slowly and fold in the beaten whites of eggs. Bake 30 or 40 minutes.

MRS. PHILIP H. HOOVER

———o———

LEMON SPONGE PIE

2 eggs
1 cup sugar
1 cup milk
1 lemon (rind and juice)
1 tablespoon flour
1 teaspoon butter

Cream butter and sugar. Add lemon rind, juice, and flour. Mix well. Beat egg yolks and add milk. Combine these mixtures. Add well beaten egg whites. Pour into an unbaked pie crust. Bake in moderate oven about one hour. Top becomes well browned.

MRS. PAUL R. KOONTZ

———o———

LEMON MERINGUE PIE

4 tablespoons flour
5 tablespoons cornstarch
1 teaspoon salt
1½ cups sugar
2¼ cups boiling water
3 egg yolks
½ cup and 1 tablespoon lemon juice (2 lemons)
Grated rind of 1½ lemons
1 teaspoon butter

FOR MERINGUE

3 egg whites
6 tablespoons sugar
¼ teaspoon cream of tartar

Mix flour, cornstarch, salt, sugar and boiling water. Cook in double boiler until thick—about 15 minutes. Add slightly beaten egg yolks and cook 2 minutes longer. Add lemon juice, rind and butter. Cool and turn into a baked pie shell. Make meringue by gradually beating sugar and cream of tartar into stiffly beaten egg whites. Place meringue on pie filling. Be sure that it completely covers filling. Place meringue covered pie in oven to brown. Bake 15 to 20 minutes.

MRS. S. KAIN

LEMON PIE FILLING

Juice of 3 lemons and some grated rind
Juice of ½ grapefruit
2 tablespoons cornstarch
Yolks of 6 eggs—whipped
3 cups sugar
¼ lb. butter

Mix all together and add 3 pints water. Let boil. Put into baked pie shell. Use whites of eggs for meringue.

MRS. NORA A. SCHMINKE

———o———

PEACH CUSTARD PIE

Line a deep pie plate with good crust. Fill with halves of peaches. Cover them with very heavy sweet or sour cream, sift over a little flour. Then add brown sugar to sweeten. Dust over with ground cinnamon and bake.

MRS. C. M. HOTT

———o———

PINEAPPLE PIE

Bake 9 or 10" pie shell as usual. Make filling as follows: Drain juice (about 1½ cups) from 1 lb. 14 oz. can of crushed pineapple. Heat. Combine 5 tablespoons cornstarch, ¼ cup granulated sugar and ⅛ teaspoon salt. Stir hot juice into cornstarch mixture. Cook until thick and transparent, stirring frequently.

Add 2 cups crushed pineapple, drained. Cook 5 minutes longer. Cool. Add 1 or 2 tablespoons lemon juice and pour 2/3 of filling into baked pie shell. Cover with a meringue made by beating 3 egg whites until stiff and then whipping in 6 tablespoons sugar. Spead remaining pineapple filling over center of meringue. Bake in slow oven about 20 minutes, or until meringue is set. Decorate center with dainty baked leaves cut from pastry and single maraschino cherry in center. 6 servings.

MRS. W. O. CALTRIDER

———o———

PUMPKIN PIE FILLING

1 cup pumpkin
2 eggs
1 cup milk
¾ cup sugar
1 teaspoon cinnamon
Pinch of salt

Beat yolks, and other ingredients. Fold in whites of eggs.

MRS. PHILIP H. HOOVER.

———o———

VINEGAR PIE

3 egg yolks
2 cups boiling water
1 cup sugar
3 tablespoons flour
2 tablespoons vinegar
2 teaspoons lemon extract
Lump of butter size of egg

Beat sugar, eggs and flour together. Add boiling water and butter. Cook until thick. Add extract. Line plate with pastry, bake in hot oven. Cool and fill with mixture. Cover with meringue and brown in oven.

MRS. EDWARD BARNES

WALNUT PIE

1 cup sugar
1 cup molasses
1 cup water
1 cup nuts
2 eggs
2 tablespoons flour

Mix together and fill pie shell. Put strips of pastry across the top. This makes 2 pies.

MRS. PHILIP H. HOOVER

———O———

CHOCOLATE CUSTARD (2 PIES)

18 level tablespoons sugar
6 tablespoons flour
Yolks of 3 eggs beaten
3 cups water, heated
6 tablespoons shaved chocolate
Vanilla

Add flour to beaten egg yolks, then sugar, warm water, melted chocolate and flavoring. Cook slowly to custard form and pour into baked pie shells. Use whites of eggs for meringue. Put in oven to brown.

VOLA GRAF

———O———

CHOCOLATE SUNDAE PIE

2 cups milk
3 egg yolks
½ cup granulated sugar
⅛ teaspoon salt
1 tablespoon Knox gelatin
3 tablespoons cold water
½ teaspoon vanilla
3 egg whites
¼ cup grated chocolate
1 gill whipping cream

Heat milk. Beat egg yolks with sugar and salt until light. Pour hot milk over egg mixture. Return to double boiler and cook until consistency of thick cream. Remove from heat, add gelatin which has been dissolved in cold water. Add vanilla and cool. When cold and ready to set, beat with egg beater, then fold in the stiffly beaten egg whites. Pour this mixture in pie shell, previously baked. When ready to serve cover with sweetened whipped cream. Sprinkle with grated chocolate.

MRS. C. C. PORTS

———O———

SQUASH PIE

2 cups cooked squash
½ cup sugar
2 eggs
1 tablespoon flour
1 cup milk
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon salt

Beat eggs, add sugar, squash, salt and spice, flour and milk. Line pie plate with pastry and pour mixture in. Bake 5 minutes in a hot oven, then reduce heat and bake slowly until custard is set.

EDITH CANAPP

SHOO-FLY PIE

1st part

1 cup brown sugar
½ cup butter or other shortening
3 cups flour

Cream shortening, add sugar and flour. Mix well. Measure one cup and keep out to put over the top of the pieces.

2nd part

1 cup baking molasses
1 teaspoon soda
1 cup hot water

Mix and combine with first mixture. Fill two unbaked pie crusts. Sprinkle over top the cup reserved from first part. Bake in moderate oven until filling is set. Makes two small pies.

MRS. GRACE ATKINSON

———o———

BUTTER SCOTCH PIE

2 tablespoons corn starch
2 tablespoons flour
5 yolks of eggs
1 lb. brown sugar
3 pints milk
½ of ¼ lb. butter in when finished

Use whites of eggs for meringue. Boil in double boiler. Add butter last.

MRS. GRACE ATKINSON

———o———

GOLDEN APRICOT JELL-O PIE

½ lb. dried apricots
1/3 cup sugar
1 package orange jell-o
1 pint warm water and apricot juice
¼ teaspoon salt
1 baked 9″ pie shell

Cook apricots and drain. Combine with sugar. Dissolve jell-o in warm apricot juice and water. Add salt and pour over apricots. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Top with whipped cream and sprinkle with cocoanut.

MRS. H. V. BULL

———o———

HOT WATER PIE CRUST

1 cup lard
½ cup boiling water
3 cups flour
1 teaspoon baking powder
1 teaspoon salt

Pour boiling water over lard to melt, then add flour, baking powder and salt. Make into soft ball and put in ice box until cool or ready to use. Makes 2 large covered pies.

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PUDDINGS AND DESSERTS

"Puddings and pies, and an angel to make them.
A combination like medicine, shake 'em
Together, and it's an open question,
How much of it will be good for digestion."

—o—

BROWN BETTY

¼ cup melted butter
1 cup bread crumbs
½ cup fruit juice or water
½ cup sugar or molasses
4 or 5 apples

Arrange alternate layers of buttered bread crumbs and apples (which have been pared, cored and thinly sliced) in a baking dish, sprinkle with a little sugar and a little cinnamon or other spice. Pour over this the mixed molasses and water or fruit juice. Bake for one hour in a fairly hot oven.

MRS. EVNA M. KNAPP

—o—

DATE AND NUT PUDDING

2 layers of Dromedary Dates
24 English walnuts
½ teaspoon cinnamon
1 tablespoon melted butter
Yolks of 2 eggs
½ cup sugar

Mix ingredients and fold in stiffly beaten whites of eggs. Bake in moderate oven 20 minutes in shallow pan.

MRS. RAYMOND REYNOLDS

—o—

APPLE PUDDING

Fill a buttered baking dish with sliced apples and pour over top a batter made of

1 tablespoon of butter
½ cup sugar
1 egg
½ cup sweet milk

1 cup flour in which has been sifted 1 teaspoon baking powder

Bake until brown—serve with rich milk or sauce.

MRS. ETHEL SEWELL

ENGLISH PLUM PUDDING

1 lb. raisins
1 lb. currants
1 lb. brown sugar
1 lb. beef suet
4 eggs
2 cups water
½ teaspoon nutmeg
2 teaspoons ground allspice
2 teaspoons ground cloves
2 teaspoons yeast powder
Flour enough to make stiff dough that will drop off spoon

Put in cool place until ready to boil. Put in a muslin bag and boil 5 hours. Keep the water boiling all the time. This makes two puddings. Flavor improved by keeping some time before boiling.

MRS. ANNIE LLOYD

———o———

CARAMEL BREAD PUDDING

1½ cups soft crumbs
½ cup sugar
¾ cup milk
2 eggs
¼ teaspoon salt
3 tablespoons melted butter
¾ teaspoon vanilla or
¼ teaspoon nutmeg

Caramelize sugar by stirring in frying pan over moderate heat until melted and light brown. Scald milk in double boiler and add caramel slowly, stirring constantly until dissolved. Pour over crumbs. Let stand 15 minutes. Beat eggs slightly, add salt and stir in crumb mixture and melted butter. Add flavoring and pour into greased baking dish. Set in pan of hot water and bake in moderate oven (350° F.) 1 hour, or until set. Serve plain, with cream or foamy sauce, or meringue.

MRS. BETTY TAYLOR

———o———

STEAMED CHOCOLATE PUDDING

Beat one egg well with half a cup of sugar and mix with one cup of milk. Pour this gradually over two cups of flour sifted with three scant teaspoons of baking powder and a little salt and add last two squares of melted chocolate. Place in buttered mold and steam for an hour and a half. Turn out carefully and serve with creamy sauce. Top with whipped cream, if desired.

CREAMY PUDDING SAUCE

Cream one-third cup of butter with one cup of powdered sugar until quite smooth; then add two tablespoons of rich milk gradually and one-fourth cup more of the sugar. Flavor with a teaspoon of extract (vanilla or orange preferred) and serve. If a liquid sauce be preferred use a little more milk and heat sauce thoroughly over hot water before adding the flavoring.

MRS. R. C. WILLIS, JR.

PEACH PUDDING

Line the bottom of a baking dish with canned sliced peaches and pour over them a batter made of the following:

1 tablespoon butter
1 cup of flour
½ cup of sugar
1 teaspoon baking powder
½ teaspoon salt
1 cup milk
1 well beaten egg

Juice of peaches may be poured into batter if desired.
Bake in moderate oven 30 minutes.

MRS. GORDON REIGLE

———O———

FRUIT PUDDING

½ cup sugar
1 tablespoon butter
2 teaspoons baking powder
½ cup milk
1½ cups flour

Combine these ingredients and pour into a slightly buttered dish.

1 cup fresh or cooked fruit
2/3 cup sugar
¾ cup boiling water

Spread on the fruit and then sprinkle with sugar. Over this pour boiling water. Bake until thick.

SAUCE FOR PUDDING

2 cups powdered sugar
1 egg
1 teaspoon butter

Beat together and moisten with fruit juice, milk or water.

ELIZABETH RINKER

———O———

APPLE CRISP PUDDING

Core apples. Enough to fill flour cups when sliced. Butter casserole and put in apples. Pour over this ½ cup of water in which 1 cup of sugar has been dissolved with a teaspoon of cinnamon.

Mix ½ cup of butter with ¾ cup of flour and drop this by spoonfuls over the apple and liquid mixture. Cook one hour in medium oven.

FLORENCE O. BELT

CREPE SUZETTE

OR FRENCH PANCAKES

In which the lowly pancake is elevated to a dessert.

2 cups flour
¼ teaspoon salt
4 eggs
2 cups milk
1 teaspoon orange juice

Put the flour and salt into a bowl. Break the eggs into the flour and mix well. Add the milk slowly, add the orange juice and beat until smooth. Strain the batter. Pour a little of the batter into a small frying pan which has been heated and greased with butter. Use just enough batter to make a very thin layer covering the bottom of the pan. When the pancake has browned on one side, turn it and brown the other side. Spread with currant jelly and roll. Sprinkle the pancakes with powdered sugar. Serve immediately.

B. CARLTON SATER

———o———

BLACKBERRY MUSH

Heat blackberries in a little water, run thru a sieve to get all seeds out. Sweeten juice to taste and thicken with corn starch. Boil for eight minutes, pour into molds to cool, and serve with cream or rich milk.

EFFIE I. BARNES

———o———

ANGEL DELIGHT

10c box of marshmallows
10c can crushed pineapple
3 tablespoons of sugar
½ pint whipping cream

Cut marshmallows in quarters, add sugar and pineapple. Stir, mix well and add whipped cream. Place in refrigerator to chill.

MRS. HESTER SHAFFER

———o———

STRAWBERRY WHIP

1 sponge cake
1 cup crushed strawberries
1 cup granulated sugar
1 egg white

Beat egg white stiff and add sugar. Mix together well and add crushed berries and whip with beater until stiff enough to stand.

Peaches may be used instead of strawberries.

Cut cake in half—put whip in middle and on top.

CAMEALIA BULL

PINEAPPLE DELIGHT

1 can crushed pineapple (drained)
1 box lemon jello
1 gill cream

Make jello, let stand until firm. Stir in pineapple, and cream which has been whipped. Let mixture stand in refrigerator 2 hours.

MRS. OLIVE GLADDEN

———o———

PINEAPPLE FRAPPE

1 pint table cream
1 large can sliced pineapple
½ lb. marshmallows
½ pint double cream

To table cream and juice from pineapple, add diced marshmallows and diced pineapple. Let stand about 24 hours in cool place, stirring occasionally. Serve with whipped cream.

MRS. DOROTHY CORPREW

———o———

SPANISH CREAM

2 tablespoons gelatin
4 cups milk
4 eggs
2/3 cup sugar
¼ teaspoon salt
1 teaspoon vanilla

Soak gelatin in milk five minutes. Place over hot water, and when milk is scalded, pour slowly on slightly beaten egg yolks, to which sugar has been added. Return to double boiler and cook until somewhat thickened, stirring constantly. Remove from fire, add salt and flavoring. Cool and add stiffly beaten egg whites. Turn into mold until set. Unmold and serve with cream or whipped cream. If individual molds are used, use 1½ tablespoons gelatin.

GENEVA BECK

———o———

FROZEN MARSHMALLOW CREAM

18 marshmallows
1 cup cream
1 cup milk
1 teaspoon vanilla

Put marshmallows and cream (milk) in double boiler and dissolve. Do not boil. While mixture is cooling, whip cream. Mix cream, marshmallows and vanilla together. Place in tray of ice box to freeze. Do not stir while freezing.

JENNIE M. MEYLS

———o———

GLORIFIED RICE

2 cups boiled rice
1 large can pineapple
1 pt. whipping cream
¾ cup sugar
1 envelope Knox gelatin
½ cup cold water

Dissolve gelatin in water, add to 1½ cups hot pineapple juice, and sugar. When mixture begins to thicken, whip with a wire egg-beater until almost white. Beat in the pineapple cut in small pieces. Add the rice. Lastly, fold in the whipped cream. Mold in cups. Serve with whipped cream topped with a cherry. This makes 18 to 20 molds.

EDITH CANAPP

Frozen Strawberries

1 quart strawberries
1 cup water
3 egg whites
1 cup sugar
1 pint cream
Juice of 1 lemon

Simmer berries in water and sugar; chill thoroughly, add lemon juice. Whip cream, add gradually, and fold in stiffly beaten egg white. Put in freezing tray for about three hours.

MRS. MARTHA WILMER

———o———

Peach Marshmallow Cream

Mix a package of orange flavored gelatin with 1 cup boiling water. Stir until dissolved and set aside to cool. Stir frequently. The cooling may be hastened by standing the gelatin in a bowl of ice water or cracked ice.

Whip one cup of cream until stiff. Mix with 12 fresh marshmallows cut in small pieces and 1 cup fresh peach pulp, or the pulp from canned peaches. Fold this mixture into the thickened gelatin and pour into individual molds. Chill, turn out and garnish with a few slices of peaches. Serves 6.

SARAH A. SELLERS

———o———

Nut Delight

8 slices pineapple
½ lb. nut meats (walnuts)
1 cup cream—whipped
6 almond macaroons
½ lb marshmallows

Cut pineapple into small pieces. Cut marshmallows and nuts fine and mix with pineapple and a little whipped cream sweetened and flavored with almond. Arrange lady fingers in glasses and fill with mixture. Cover with whipped cream, and dust with powdered macaroons. Serve cold.

MRS. IOLA EBY

———o———

Cinnamon Apples

Pare and core six medium size apples; make syrup of 2 cups of water, ½ lb. cinnamon hearts, 1 scant cup sugar. Boil until hearts are dissolved. Place apples in syrup and cook until soft. Serve on lettuce leaf.

MRS. ROBERT P. RHODES

———o———

Baked Apples

Core firm red apples and pare only upper quarter. For each apple, allow ½ cup sugar and ½ cup water. Boil sugar and water for several minutes. Add apples. Centers may be filled with raisins and nuts. Top each center with a bit of butter and sprinkle with cinnamon. Baste frequently, while boiling. When apples are soft, spread a little butter over the pared portion, and sprinkle with sugar. Put into oven to brown. When apples are used cold, decorate with a maraschino cherry and powdered sugar. Serve with cream.

MRS. PAUL R. KOONTZ

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CAKES AND COOKIES

"She measured out the butter with a very solemn air,
The milk and sugar, and she took the greatest care,
To count the eggs correctly and to add a little bit
Of baking powder, which beginners oft omit,
Then she stirred it all together and she baked it full an hour,
But she never quite forgave herself for leaving out the flour."

———o———

W. M. A. Cake

2½ cups sifted flour
4 teaspoons baking powder
¼ lb. butter
1-2/3 cups sugar
9 egg yolks
1 cup milk
1 teaspoon lemon extract

Mix flour and baking powder—sift 3 times. Beat eggs until thick and lemon color, add sugar, beat well, add flour and beat thoroughly. Melt butter in milk, add, and beat again. Add flavoring. Batter is thin.

Bake in moderate oven (350°) for 30 minutes. Makes 2 large layers.

MRS. WOLFE

———o———

Eggless - Butterless - Milkless Cake

2 cups brown sugar
2 cups hot water
2/3 cup lard or crisco
3½ cups raisins
1 teaspoon ground cloves
2 teaspoons cinnamon
½ teaspoon nutmeg
Pinch of salt

Cook in a saucepan, 3 minutes, cool, and add 2 teaspoons baking soda dissolved in 4 teaspoons hot water. Add this mixture to 4 cups flour sifted with 1 teaspoon baking powder. Pour in a greased pan and bake 25 minutes. Use white icing or serve plain.

MARIE MISAL

———o———

Two Egg Cake

½ cup butter
1 cup sugar
2 eggs
½ cup milk
2 teaspoons vanilla
2½ teaspoons baking powder
½ teaspoon salt
1¾ cups flour

Cream butter and add sugar, beat until light. Add beaten eggs. Sift flour with baking powder and salt, add alternately with milk and vanilla to above mixture. Pour into two nine inch layer tins and bake in moderate oven for about 20 minutes.

Minute Icing

2 cups sugar
½ cup cocoa
2 heaping tablespoons butter
¼ cup milk
Vanilla

Mix together and boil one minute; remove from heat and beat until thick enough to spread.

MRS. RUTH POEHLER

ANGEL CAKE

(All Measurements Level)

1 cup sifted flour
1 cup egg whites (9 eggs)
1¼ cups sugar
¼ teaspoon salt
1 teaspoon cream tartar
½ teaspoon almond extract
½ teaspoon vanilla extract

Sift flour, then measure. Sift 4 times. Beat egg whites and salt with wire whip. When foamy add cream of tartar, and continue beating until eggs are stiff enough to hold in peak, but not dry.

Fold in sugar, then the flour, 2 tablespoons at a time. Fold in the flavoring last. Bake in ungreased tube pan in moderate oven (320°) for 1 hour.

BLANCHE ARSCOTT

———o———

BLACK WALNUT LOAF CAKE

1 cup butter
2 cups sugar
4 eggs
¼ teaspoon salt
1 cup milk
3 cups flour
1 cup chopped black walnuts
1 teaspoon vanilla
2 heaping teaspoons baking powder

Cream butter and sugar slowly, one fourth at a time. Add well beaten yolks and beat thoroughly. Mix flour, salt and baking powder. Sift 3 times. Add gradually to first mixture, alternately with milk. Fold in well beaten whites of eggs. Add vanilla and nuts, which have been slightly floured.

Bake in a loaf pan in a moderate oven (350°) for about 1 hour.

MRS. NAOMI McCOMAS

———o———

CARAMEL CAKE

1½ cups sugar
½ cup butter
½ cup sweet milk
2½ cups flour
3 eggs
½ teaspoon soda
½ teaspoon cream tartar

Sift flour, cream tartar and soda together—mix with other ingredients as usual.

FILLING

1½ cups brown sugar
1/3 cup butter
Boil until thick.
¼ cup sweet cream
Vanilla

EMMA E. PLOWMAN

———o———

COCOA CAKE

½ cup butter
2 cups brown sugar
¼ cup cocoa
2 eggs, well beaten
4 tablespoons vinegar
3 tablespoons vanilla
2 cups flour
1 teaspoon soda
Pinch of salt

Cream butter and sugar well, add cocoa, then eggs. Put vinegar in cup with vanilla, fill cup with water. Sift flour with soda four times. Add to mixture with salt. Bake in two layers. Fine with butter icing.

M. E. MARTIN

CHOCOLATE CAKE

1 cup sugar
1/3 cup butter (any shortening)
1½ cups flour
6 teaspoons cocoa
1 cup sour milk
1 teaspoon soda (level)
1 teaspoon vanilla
½ teaspoon salt
1 egg (unbeaten)

Cream sugar and shortening. Flavor. Add milk and dry ingredients alternately, and egg last. Use any icing desired.

MRS. W. PAUL SINGER

———O———

CHOCOLATE ICE BOX CAKE

1 cup butter
1½ cups sugar
1½ dozen lady fingers

Cream well with the hands for 20 minutes. Add 4 eggs, one at a time, beating 5 minutes after each egg. Add 2 squares bitter chocolate melted, and 1 teaspoon vanilla. Line pan with waxed paper. Place half of lady fingers on waxed paper about one inch apart, pour mixture over them. Place the other half of lady fingers on top. Can be served with or without whipped cream. Place in an electric refrigerator until firm, or on ice for 24 hours.

MRS. A. J. SHABBOTT

———O———

CHOCOLATE ICE BOX CAKE

2 dozen lady fingers
2 cakes sweet chocolate
1 tablespoon XXXX sugar
4 tablespoons cold water
4 eggs
½ pint double cream

Line a casserole with paraffin paper. Split lady fingers, cover bottom and sides of dish. Place chocolate, sugar and cold water in double boiler and melt over hot water. Stir until smooth. Remove from fire and cool. Add 1 teaspoon vanilla. Add yolks of eggs, one at a time, beating thoroughly. Fold in stiffly beaten whites. Pour ½ this mixture in casserole. Cover with lady fingers; add remaining chocolate and cover with rest of lady fingers. Place in ice box for 24 hours. About 2 hours before serving remove from casserole to plate. Cover with whipped cream and serve.

CATHERINE S. WAXTER

———O———

CHOCOLATE FROSTED DEVIL'S FOOD

2 cups sifted flour
2 teaspoons baking powder
½ teaspoon soda
½ cup butter
3 eggs, well beaten
3 squares unsweetened chocolate (melted)
1¼ cups milk
1 tablespoon vanilla

Mix as any other cake. Bake in two 9-inch layer pans in moderate oven (350° F.) for 30 minutes. Good also with cocoanut icing.

COLD FROSTING

4 tablespoons butter
3 cups confectioner's sugar
¾ teaspoon vanilla
¼ teaspoon salt
3 squares unsweetened chocolate (melted)
4 tablespoons hot milk

Cream butter and mix in order.

MRS. H. HARE

DAFFODIL CAKE

½ cup sifted Swans Down Cake Flour for white part
2/3 cup sifted Swans Down Cake Flour for yellow part
1¼ cups egg whites (9 to 11 eggs)
½ teaspoon salt
1 teaspoon cream of tartar
1 cup and a tablespoon sifted sugar
½ teaspoon vanilla for white part
½ teaspoon orange extract for yellow part
4 egg yolks, beaten until thick and lemon colored

Sift flour once, measure, and sift four more times. Beat egg whites on large platter until foamy. Add salt and cream of tartar, and continue beating until they hold up in peaks. Fold in sugar gradually and divide mixture into two parts. To one part fold in ½ cup flour and vanilla. To the other, fold in egg yolks, 2/3 cup flour and ½ teaspoon orange extract. Put, by teaspoon, into a greased angel food pan, alternating yellow and white mixtures. Bake in slow oven (325° F.) 60 to 70 minutes. Invert pan until cake is cold, then remove.

Submitted by
MRS. ETHEL RITTER

—O—

DANDY CAKE

5 eggs
2 cups sugar
1 cup butter
1 cup milk
2 cups flour
1 teaspoon soda
1 teaspoon cream of tartar

Divide in two parts and into one part put:

2 tablespoons molasses
1 tablespoon cinnamon
1 teaspoon cloves

Pour in pan alternately and bake.

MRS. C. E. SELBY

—O—

DOVER CAKE

1 lb. XXXX sugar
½ lb. butter
6 eggs
1 cup of milk
3 cups flour
2 teaspoons baking powder

Cream butter and sugar very light. Add eggs, one at a time, and beat well, then the other ingredients. Bake one hour.

MRS. WILLIAM HARMAN

—O—

PORK FRUIT CAKE

(Without Eggs or Butter)

1 lb. fat pork
2 cups boiling water
1 tablespoon baking soda
2 cups brown sugar
1 cup dark molasses
1 tablespoon baking powder
5 cups flour
½ teaspoon salt
1 tablespoon grated nutmeg
1 tablespoon allspice
1 tablespoon cinnamon
1 teaspoon cloves
2 cups seedless raisins
2 cups seeded raisins
4 cups currants
2 cups citron-cut
1 cup chopped nutmeats
1 cup chopped preserved cherries

Chop pork, or put it through a meat grinder, add to it boiling water and allow to cool; add soda, sugar, molasses, flour sifted with baking powder, spices, salt and lastly the fruit and nuts. Turn into a large buttered and papered cake tin. Bake for three hours, or until done, in a moderate oven.

MRS. EVNA M. KNAPP

GINGER CAKE

1/3 cup sugar
1 egg
1 tablespoon shortening
¼ teaspoon soda
1/3 cup molasses
1½ cups flour
1 teaspoon baking powder
½ teaspoon cloves
1 teaspoon cinnamon
2 teaspoons ginger
½ cup milk

Mix sugar, beaten egg, and melted shortening. Stir soda into molasses and add to egg mixture. Sift flour, baking powder and spices together and add. Add milk and beat well. Bake in moderate oven. This cake may be baked in a biscuit pan, muffin pans, or loaf tin. Makes 18 small cakes. Sour milk may be used instead of sweet milk if ¼ teaspoon of soda is stirred into it.

MRS. BERTIE CALTRIDER

———o———

HONEY FEATHER CAKE

1 cup butter
1 cup granulated sugar
1 cup strained honey
3½ cups sifted flour
¼ teaspoon salt
2 teaspoons baking powder
1 cup milk
1 teaspoon lemon extract
6 egg whites

Cream the butter and add sugar slowly. Add the honey and mix well. Sift the dry ingredients and add alternately with the milk and lemon extract. Add the egg whites, well beaten. Bake in three layers in a moderate oven (365°) for 25-30 minutes. Ice with cocoanut boiled icing.

COCOANUT BOILED ICING

2¼ cups granulated sugar
½ cup light corn syrup
¼ teaspoon salt
½ cup water
2 egg whites
1 teaspoon lemon extract
Shredded or grated cocoanut

Cook the sugar, corn syrup, salt and water to the firm ball stage (248°). Pour the hot syrup slowly into the well beaten egg whites, beating constantly. Add the lemon extract and continue beating until the icing will hold its shape. Spread on the cake with a swirling motion and cover at once with cocoanut.

ANNA N. WARD

———o———

HOT MILK CAKE

4 eggs
2 cups flour
2 cups sugar
1 teaspoon vanilla
1 teaspoon almond extract
1 tablespoon butter
1 cup hot milk
2 teaspoons baking powder—last.

Heat milk and butter together. Mix as usual and bake.

FROSTING

1 lb. XXXX sugar, 2 tablespoons butter—mix with cold coffee and cream. Flavor with vanilla and almond. Bake at 250° F.

MRS. MYRTLE MADAIRY

HOT MILK CAKE

6 eggs—beat whites and yolks separately; beat whites until fluffy
2 level cups sugar
2 heaping cups flour
1 teaspoon baking powder—sift together 3 or 4 times
½ lb. butter
1 cup milk
1 teaspoon almonds

Put butter in milk and heat until it is melted.
Mix in order given.
Light oven when you put cake in—cover until it starts to cook. Bake in slow oven 1 hour to 1 hour and 15 minutes.

MRS. W. C. THORPE

—O—

LEMON CHEESE CAKE

2 cups sugar
½ cup butter
¾ cup milk
Whites 6 eggs
3 cups flour
3 teaspoons baking powder

FILLING FOR CAKE

Grated rind and juice of 2 lemons
½ cup butter
Yolks of 3 eggs
1 cup sugar

Mix and cook until thick as sponge. Spread between layers like jelly.

EVA WOODYARD

—O—

RAISIN CAKE

Put 1 box seeded raisins into 2 cups of water and boil 15 minutes. Add 1 cup cold water, ½ cup lard, 2 cups sugar, 1 teaspoon cloves and 1 teaspoon cinnamon, ½ teaspoon salt and 1 tablespoon baking soda with 4½ cups of flour. Bake slowly one hour and 45 minutes.

MRS. ETHEL SEWELL

—O—

SCRIPTURE CAKE

Four and one-half cupfuls I. Kings, 4:22; one-half cup of Judges, 5:25, the last clause; two cups Jeremiah, 6:20 (sugar); two cups of I. Samuel, 30:12 (raisins); two cups of Naham, 3:12; one cup of Numbers, 17:8; two teaspoons of I. Samuel, 14:25. Season to taste of II Chronicles 9:9; six of Jeremiah, 17:11; a pinch of Leviticus, 2:13; one-half cup of Judges 4:19 (last clause); two teaspoons of Amos 4:5 (baking powder).

MABEL G. HARMAN

—O—

ORANGE CAKE

3 eggs
¼ lb. butter
1 cup milk.
2 cups sugar
2 cups flour
2 teaspoons baking powder (level)
2 teaspoons lemon extract

FILLING (UNCOOKED)

Grated rind, pulp and juice of 1 orange
Grated rind of 1 lemon
2 teaspoons lemon juice
1 lb. XXXX sugar
Lump of butter size of walnut

MRS. EDWARD LONG

POUND CAKE

1 lb. butter
1 lb. XXXX sugar
1 lb. flour
9 eggs
1 teaspoon baking powder
2 teaspoons vanilla

Cream butter and sugar, beat in eggs. Add flour and vanilla, then baking powder. Bake in a moderate oven 1 hour.

MRS. FRANK HAINES

———o———

POUND CAKE

1 doz. eggs
1 lb. butter
1 lb. sugar
1 lb. flour
1 teaspoon baking powder
½ teaspoon flavoring

Cream butter and sugar. Add beaten eggs (retaining the whites of two for icing), then flour, baking powder and flavoring. Bake in a moderate oven 1 hour.

ICING

Mix thoroughly pulverized sugar and 2 stiffly beaten whites.

MRS. MOLLIE DAVIS

———o———

MOCK POUND CAKE

6 eggs
½ lb. butter
1 lb. sugar
1 lb. flour
Bake one hour.
1½ teaspoons baking powder
1 cup water
1 tablespoon lard
Flavoring

MISS JENNIE DAILEY

———o———

GINGER POUND CAKE

¾ cup butter
1 cup sugar
1 cup molasses
1 teaspoon baking soda in cup milk
2 teaspoons cinnamon
3 teaspoons ginger
2 eggs
3 heaping cups flour

Cream butter, sugar and molasses. Add spices, eggs and milk. Add flour last. Mix well. Bake in very slow oven in a tube pan.

MRS. BESSIE PFELTZ

———o———

MARY ETTA'S POUND CAKE

Beat together ½ lb. of butter and 1 lb. of sugar. Add slowly 1 cup of rich milk, and 5 eggs beaten together until thick and smooth. Add 1 lb. of flour and 2 teaspoons baking powder sifted together. Flavor with 2 teaspoonfuls of lemon extract. Beat. Bake in oven 350 degrees about one hour. This may be iced or plain.

MRS. MAE SEWELL

TOASTED SPICE CAKE

¾ cup crisco or other shortening
2 cups brown sugar (sifted)
2 eggs (separated)
1 teaspoon soda
1¼ cups sour milk
2-1/3 cups flour
1 teaspoon baking powder
1 teaspoon cloves
1 teaspoon cinnamon
¾ teaspoon salt
1 teaspoon vanilla

Blend shortening with sugar and egg yolks in one brisk beating. Dissolve soda in sour milk. Add milk alternately with all sifted dry ingredients. Add vanilla. Mix until smooth. Pour into greased and floured shallow pan (8x12). Spread batter with brown sugar meringue.

BROWN SUGAR MERINGUE

Beat 2 egg whites (left from cake) until they hold a point, but are not dry. Slowly add 1 cup of sifted light brown sugar and continue beating until smooth. Spread meringue over raw cake batter. Sprinkle with ½ cup of broken nut meats. Bake in moderate oven (350° F.) 45 to 50 minutes.

MRS. MILDRED SHEELEY

———O———

SPONGE CAKE

6 eggs
1 cup sugar
¼ cup water
½ teaspoon vanilla
1 cup baking flour
½ teaspoon cream of tartar
¼ teaspoon salt

Beat egg yolks well. Add sugar gradually, beating well. Beat in water and flavoring. Sift flour once before measuring. Beat flour into egg yolk mixture. Beat egg whites until stiff, adding cream of tartar and salt when eggs are frothy. Fold carefully into egg yolk and flour mixture. Pour into ungreased angel food cake pan and bake. When done invert pan and cool before removing cake. Time to bake—1 hour in slow moderate oven.

MRS. S. KAIN

———O———

STRAWBERRY CAKE

3 cups flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
¾ cup milk
¼ cup of butter or lard

Mix with a fork. Bake in two layers 15 or 20 minutes.

MRS. NORA A. SCHMINKE

———O———

WATERMELON CAKE

WHITE PART

1 cup white sugar
½ cup butter
½ cup sweet milk
Whites of 4 eggs
½ teaspoon baking powder
2 scant cups flour

PINK PART

¼ cup sweet milk
2/3 cup pink sugar
¼ cup butter
1 teaspoon baking powder
Whites of 2 eggs
1 cup seedless raisins

Flour enough to make stiff dough

Line the sides and bottom of pan with the white part. Fill the center with pink and put the white on top. Flavor with rosewater, or any flavor you desire.

MRS. FRANK BOSLEY

GEORGE WASHINGTON CHERRY LOG

1/3 cup flour
1/3 cup cocoa
1 teaspoon baking powder
¼ teaspoon salt
4 egg whites
1 cup sugar
4 egg yolks
3 tablespoons water
1 teaspoon vanilla

FROSTING

1½ tablespoons butter
1½ cups confectioner's sugar
2 tablespoons cocoa
Small piece of citron
3 tablespoons strong coffee
1 teaspoon vanilla
8 or 10 candied cherries

Sift together flour, cocoa, baking powder and salt. Beat egg whites until stiff, but not dry. Fold in one-half of the sugar. Add water to egg yolks; beat until light, add remaining sugar gradually, beat until fluffy. Fold in beaten whites. Fold in sifted dry ingredients, add vanilla. Bake in a shallow pan, lined with waxed paper, in a moderate oven.

When done turn out on paper sprinkled with powdered sugar. Remove waxed paper. Trim off edges of cake. Roll up cake at once in a cloth. When cool, unroll, and ice with a thin layer of frosting. Roll up again. Chill. Ice sides with remainder of frosting, put on unevenly to resemble a log of wood. Dust ends with powdered sugar to resemble inner wood of log. Arrange bunches of cherries on top with pieces of citron to resemble leaves of cherries.

MRS. GEORGE TIPTON

———o———

COOKED WHITE ICING

1½ cups granulated sugar
5 tablespoons cold water
2 egg whites
¼ teaspoon cream of tartar
Vanilla

Fill the bottom part of double boiler with water so that it does not touch the top part. Boil hard. Mix all ingredients in top of boiler and cook—stirring constantly with wire egg beater. Cook between 7 and 8 minutes (no longer), and use immediately.

MRS. W. PAUL SINGER

———o———

PRUNE CAKE

3 tablespoons butter
½ cup brown sugar
½ cup English or black walnuts
2 cups prunes
1 cup flour
1 teaspoon baking powder
½ cup sugar
¼ teaspoon salt
½ cup milk
1 egg
½ teaspoon vanilla

Place butter in skillet—melt—add brown sugar and nuts. Cover with prunes which have been soaked in cold water, cooked, sweetened, seeded, and cut into small pieces. Pour on the above mixture batter made as follows: Sift flour, sugar, baking powder and salt together. Gradually add the milk, and egg beaten slightly. Beat all vigorously and add vanilla. Bake in moderate oven 30 minutes.

M. G. MUNZLER

PINEAPPLE SKILLET CAKE

4 tablespoons butter
1 cup brown sugar
1 can sliced pineapple

BATTER

4 eggs
1 cup sugar
2 tablespoons water
1 cup flour
1 teaspoon baking powder
½ teaspoon vanilla
½ teaspoon salt

Heat butter and sugar together in a heavy skillet until the sugar is all melted. Cool. Arrange slices of pineapple over the surface of the caramel mixture. Beat eggs, adding sugar gradually. Add alternately the water and dry ingredients. Pour the batter over the pineapple. Bake in a moderate oven about 40 minutes. Turn out on a serving plate while still hot. Serve with whipped cream.

MISS CARRIE V. RUFF

———O———

CRUMB CAKE

Line shallow pan with bread dough. Mix stale, fine bread crumbs with melted butter and sugar—proportion, one cup of crumbs, two tablespoons melted butter, two tablespoons sugar. Cover top of dough, let rise, bake 40 minutes at 350°.

MRS. CURTIS TAYLOR

———O———

RED DEVIL'S FOOD CAKE

½ cup evaporated milk
1 tablespoon vinegar
2 cups flour
½ cup cocoa
¾ cup butter
1½ cups sugar
2 eggs
1 teaspoon soda
1 teaspoon vanilla
½ cup boiling water

Combine milk and vinegar. Sift flour and cocoa twice. Cream butter and sugar. Add beaten eggs and beat hard. Add flour, cocoa mixture with the soured milk in which soda has been dissolved. Add vanilla and beat vigorously. Add boiling water. (Water must be boiling.) Stir until batter is smooth. Bake in moderate oven 35 minutes. Let cool, and ice with chocolate or white icing.

ODA R. SMITH

———O———

GINGER CAKE

1 cup hot water
1 tablespoon baking soda
2 tablespoons ginger
1 cup brown sugar
2 cups dark molasses
½ teaspoon salt
1 cup hot lard
5 cups flour

Scald the soda with cup hot water, add the ginger, then brown sugar, molasses and hot lard. Lastly add salt and flour.

MRS. MASON

DEVIL'S FOOD CAKE

PART 1

½ lb. butter
1 cup brown sugar
3 eggs (retaining whites of two for icing)
1 cup sour milk
2¼ cups flour
1 teaspoon vanilla
1 teaspoon soda mixed in a little sour milk

Mix in order given.

PART 2

1 cup cut chocolate
1 cup granulated sugar
½ cup sweet milk

Put on stove until dissolved. Do not cook. Then stir into part 1.

ICING

2 cups sugar
Scant ½ cup water
¼ teaspoon vanilla

Cook until it spins a thread. Beat into two egg whites until thick. Spread on cake.

MRS. WM. BARNES

———O———

FUDGE CAKE

2 cups sugar
½ cup butter
2 eggs
1 cup milk
2½ cups flour (scant)
3 teaspoons baking powder
1 teaspoon vanilla

Cream butter and sugar, add eggs and beat till quite light. Add milk and sifted dry ingredients alternately. Then add vanilla. Bake in two 8" shallow cake pans in hot oven 20 minutes. When cool slice layers to make 4. Fill with one pint of whipped cream to which has been added two tablespoons of chocolate syrup.

FUDGE ICING

1½ cups granulated sugar
½ cup water
2 squares bitter chocolate
¼ teaspoon cream of tartar
2 tablespoons butter

Mix all together thoroughly. Then cook without stirring until a very soft ball is formed in cold water. Remove from fire and when *quite* cold beat to the right consistency for spreading. Thin with 2 tablespoons of heavy cream or evaporated milk. Add 1 teaspoon vanilla.

RUTH E. VAN WINKLE

———O———

GRAHAM CRACKER CAKE

½ cup butter
1 cup sugar
1½ cup milk
2 teaspoons baking powder
1lb. Graham crackers (rolled and sifted)
3 egg whites beaten dry
Few gratings nutmeg

Mix as usual. Bake in 2 layers. Put together with grape jelly and cover top and sides with butter icing.

MRS. MASON

CHOCOLATE BANANA UPSIDE DOWN CAKE

3 egg yolks
1 cup of sugar
3 egg whites
1 cup cake flour
¾ cup brown sugar
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
2 ounces chocolate
3 tablespoons butter
2 bananas

Beat egg yolks, gradually adding sugar. Beat egg whites stiff and add to yolk mixture. Fold in flour after sifting with salt and baking powder. Add vanilla and melted chocolate.

Melt brown sugar and butter in bottom of pan. Add sliced bananas and pour batter over banana mixture. Bake at 350° Fahrenheit, 40 minutes. Serve with sweetened whipped cream.

MRS. HARRY E. UTZ

—O—

DEVIL'S FOOD CAKE

½ lb. butter
1 cup sugar
1 cup brown sugar
4 egg yolks
1 cup strong coffee
½ cup milk
2 cups flour
2 teaspoons baking powder
½ teaspoon soda
½ teaspoon cinnamon
¾ cup cocoa
4 egg whites

Mix dry ingredients (excepting flour and baking powder) thoroughly, slowly adding butter, egg yolks, milk, and strong coffee. Beat until the mixture becomes a light whip. Then add flour and baking powder sifted together. Fold in egg whites. Put in greased pan and bake in moderate oven 40 minutes.

MRS. J. C. RICHARDS

—O—

DEVIL'S FOOD CAKE

2½ squares chocolate
1 teaspoon baking soda
2 cups granulated sugar
¼ lb. butter
3 cups flour
2 teaspoons baking powder
2 teaspoons vanilla
2 large, or 3 small eggs

Cream sugar and butter. Add yolks of eggs and mix well. Dissolve chocolate in 1 cup of boiling water. Dissolve baking soda in 1 cup boiling water. Add chocolate mixture alternately with flour and baking soda. Lastly add vanilla and baking powder. Bake in layers.

ICING

2¼ cups granulated sugar
½ cup white syrup
½ cup water
¼ teaspoon salt
2 eggs
1 teaspoon vanilla

Boil sugar, syrup, water and salt until it spins a thread. Pour over beaten whites of eggs, beat well, and add vanilla.

MRS. J. H. HAMPSHIRE

—O—

APPLE CAKE

Line shallow pan with bread dough; cut apples in eighths, cover top of dough; sprinkle with brown sugar, dot with bits of butter. Currants may be scalded and added if desired. Bake 40 minutes at 350°.

MRS. CURTIS TAYLOR

THREE LAYER SPICE CAKE

¼ lb. butter
1 lb. brown sugar
7 eggs (retaining two whites for icing)
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons allspice
¾ cup milk

Cream butter and sugar well with hands. Add yolks of eggs, well beaten. Beat again, then add flour which has been sifted three times with baking powder. Add egg whites, beaten stiff.

ICING

Whites of 2 eggs. Mix with XXXX sugar until smooth. Add 1 large tablespoon of butter, measured before melting and ¼ teaspoon of vanilla. This will be thin. Put in ice box until butter sets. Let dry and use.

MRS. WM. BARNES

———O———

SHEET SPICE CAKE

¾ cup butter or Crisco
2 cups brown sugar
3 eggs—separated
1 teaspoon soda
1¼ cups sour milk or buttermilk
2-1/3 cups flour (sifted)
1 teaspoon baking powder
1 teaspoon cloves
1 teaspoon cinnamon
¾ teaspoon salt
1 teaspoon vanilla

Blend the butter, sugar and egg yolks and beat well. Dissolve soda in sour milk. Add milk alternately with the sifted dry ingredients, then add vanilla.

ICING

(*To be put on cake before baking*)

Beat 3 egg whites left from cake until they hold a point, but are not dry. Then slowly add 1 cup brown sugar and continue to beat until smooth. Spread meringue on raw cake batter and sprinkle with 1 cup of nut meats. Bake in a shallow pan in a moderate oven for 45 to 50 minutes at 350°.

MRS. MASON

———O———

CORN FLAKE KISSES

2 cups corn flakes
1 cup granulated sugar
1 cup cocoanut
2 whites of eggs
1 teaspoon vanilla

Beat egg (white) stiff— add sugar gradually, beating two minutes. Then add other ingredients, stirring only enough to mix well. Drop by teaspoonfuls on greased baking tin. Bake in moderate oven—until pale brown.

MRS. C. S. HOGENDORP

———O———

ICE BOX COOKIES

1 lb. butter
1 cup white sugar
1 cup brown sugar
3 eggs
5 cups flour
1 teaspoon baking soda
½ lb. black walnuts

Make into rolls and wrap in waxed paper. Let stand in ice-box 24 hours. Slice thin and bake.

BERTHA H. DIVEN

Ice Box Cookies

1 cup shortening
1 cup brown sugar
1 cup white sugar
3 eggs
1 teaspoon soda
1 cup chopped nuts
2 teaspoons vanilla
3½ cups flour

Cream butter and sugar. Add eggs and beat. Sift flour, add soda, salt and nuts. Add to first mixture. Mold into loaves. Keep on ice over night. Slice in thin slices ¼" thick. Spices may be used for flavoring instead of vanilla if desired.

CORA A. LITTLE

———o———

Ice Box Nut Cookies

1 cup shortening
1 cup soft brown sugar
2 eggs
3 cups cake flour
¼ teaspoon baking soda
1 teaspoon baking powder
1/3 teaspoon salt
¾ teaspoon cinnamon
¼ teaspoon cloves
½ cup finely chopped nuts

Cream the shortening and gradually work in the sugar. Blend with well beaten eggs. Sift the dry ingredients and combine with the first mixture. Form into a roll two inches in diameter; wrap closely in waxed paper or cellophane; chill in the refrigerator a few hours, or until firm enough to slice. Cut in very thin slices and transfer to an oiled cooky sheet; sprinkle with chopped nuts. Bake in a hot oven 375 degrees F. for ten minutes or until a delicate brown.

MISS RUTH LOZON

———o———

Walnut Cookies

1 cup brown sugar
1 cup white sugar
1½ cup butter
3 eggs
2 teaspoons soda
5 cups flour
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 cup chopped walnuts

Cream together brown sugar, white sugar, butter. To this add eggs well beaten. Sift together flour, salt, ground cinnamon, ground cloves, soda. Add this to first mixture; then chopped walnuts. Form dough into long roll about 1½" in diameter and let stand over night in ice box. The next morning slice thin and bake in moderate oven.

MRS. BAREHAM

———o———

Yankee Cookies

3 cups flour
1 teaspoon cream of tartar
½ teaspoon baking soda
2/3 cup of butter and lard mixed
2 eggs
1 cup granulated sugar
1 teaspoon vanilla
Pinch of salt

Mix flour, soda, cream tartar and salt. Sift 3 times. Rub in lard and butter. Cream well. Beat 2 eggs and stir in sugar and vanilla. Beat to a stiff froth. Mix the two together and roll out thin. Sprinkle with granulated sugar. Cut and bake in hot oven. Keep in air-tight jar.

MRS. WM. T. STOCKSDALE

Black Walnut Cookies

1 cup shortening
2 cups brown sugar
2 eggs, well beaten
1/3 cup milk
3 cups flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon vanilla
1 cup black walnut meats

Cream shortening and add sugar. Add well beaten eggs, milk and the flour sifted with soda and salt. Add vanilla and walnut meats.

Drop from the tip of a spoon on a greased baking sheet and bake in a hot oven, 400°, for 14 minutes.

MRS. CLAUDE HARE

———o———

Sugar Cookies

2 eggs
1 cup milk
2 cups of sugar
1 cup butter
1 tablespoon baking powder
1 teaspoon soda

Cream shortening and sugar and add beaten eggs. Put 1 teaspoon of vinegar over soda and add. Then add milk and flour. Use enough flour to make dough soft. Flavor with lemon extract. Roll on floured board. Cut out and bake in moderate oven.

MRS. KATIE CALTRIDER

———o———

Ateco Cookies

1 cup granulated sugar
¼ lb. butter
1 tablespoon Crisco
2 eggs (not separated)
1 teaspoon vanilla
2½ cups flour
1 heaping teaspoon baking powder

Cream sugar, butter and crisco, add eggs, vanilla, flour and baking powder. Mix well and roll thin. Bake on a cooky sheet.

MRS. FRANK HAINES

———o———

Brownies

1 cup brown sugar
½ cup butter
2 eggs
2 cups flour
2 teaspoons baking powder
2 tablespoons milk
1 cup raisins
¾ cup walnuts

Cream butter and sugar. Add beaten eggs. Sift the dry ingredients and add alternately with milk. Add raisins and nuts, and drop by spoonfuls on cookie sheet.

MRS. C. C. PORTS

———o———

Jumbles

4 cups sifted flour
2 teaspoons baking powder
½ lb. Crisco
2 cups sugar
2 tablespoons milk
2 eggs
1 teaspoon vanilla
1 teaspoon nutmeg

Cream sugar and Crisco, add egg, milk, flour, baking powder and flavoring. Roll thin. Bake at 400° 15 minutes.

EVELYN DAVIS

GINGER CAKES

1 pint of molasses
1 pint of melted lard
1 pint of thick milk
1 cup of sugar
1 egg
1 tablespoon of bread soda
1 tablespoon of cream of tartar
Ginger and cloves to suit taste
Flour to make soft dough
1 egg to top of cakes

Put cream of tartar and ginger in with flour.

MRS. NORA A. SCHMINKE

———O———

ONE EGG PEANUT-DROPS

Cream ½ cup buttter with ¾ cup sugar. Add one egg beaten, without separating, 4 tablespoons milk, 2 cups flour sifted with one teaspoon baking powder and 1 cup finely chopped peanuts. Flavor with ½ teaspoon lemon juice. Drop by spoonfuls on greased baking-sheet, allowing room to spread in baking. Press 2 half nut-meats in center of each.

MRS. M. E. MARTIN

———O———

SUGAR CAKES

¾ lb. butter
½ lb. lard
1½ lbs. sugar
6 eggs
1 tablespoon vanilla
1 tablespoon baking powder
2½ lbs. flour

Cream butter and lard, add sugar and mix thoroughly; add beaten eggs and vanilla. Sift flour and baking powder, add gradually to above mixture until well blended. Roll on floured board ¼ inch thick. Bake in hot oven.

MRS. RUTH POEHLER

———O———

CHERRY TARTS

1½ cups flour
¾ teaspoon salt
3 teaspoons baking powder
6 tablespoons shortening
1/3 cup cold water

Sift the dry ingredients together. Rub in the shortening very lightly with the finger tips. Add water slowly—just enough to make a stiff dough. Roll out very thin on a floured board and line patty pans with the paste—being very careful to have the pastry come way over the edge of the pans. Bake in a hot oven for 12 or 15 minutes. If a glazed crust is desired brush over the edge of the crust with two tablespoons of corn syrup and one tablespoon of boiling water, which have been brought to a boil. Return to the oven for a minute or two until the syrup hardens. This makes eight good-sized tarts. Fill patty shells with preserved cherries or fresh stoned cherries. Add syrup made as follows:

2 cups boiling water
½ cup sugar
1 tablespoon cornstarch
½ cup juice from cherries

Put the boiling water, sugar and juices in a saucepan over the fire. Add the cornstarch which has been dissolved in a little cold water. Cook over a hot flame, stirring constantly for a minute or two. Remove from the fire and beat hard. Return to a slow fire, cook gently until thick and pour, while hot, over the cherries which have been put into the patty shells.

MRS. C. EARL DE HOFF

SAND TARTS

1 cup butter
2 eggs
3 teaspoons water

¾ lbs. sugar
1 teaspoon baking powder
Flour enough to roll very thin

Cut and glaze with egg white. Bake quickly.

MISS JENNIE DAILEY

—o—

CRULLERS

2 eggs
1 cup sugar
1 cup sweet milk

2 tablespoons melted butter
1 teaspoon baking powder
½ teaspoon soda

Beat eggs, add sugar, butter, and milk. Make stiff dough by adding flour to which baking powder and soda have been added. Flavor with vanilla or nutmeg. Cut in rings and fry in hot grease.

ANNIE W. HARE

1 pd marshmallow.
1 big can pineapple.
1 pt cream.

COMPLIMENTS OF

MAYOR

HOWARD W. JACKSON

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RELISHES

BREAD AND BUTTER RELISH

3 dozen medium cucumbers (peel)
¼ peck onions

Slice on vegetable cutter. Salt and let stand for 2 hours. Drain. Then pour in following mixture and let boil for 30 minutes.

3 cups sugar
1 teaspoon tumeric
1 teaspoon celery seed
1½ pint vinegar

Seal hot. Makes 8 pints.

BLANCHE ARSCOTT

—O—

CRANBERRY RELISH

(Uncooked)

1 quart cranberries
4 oranges
1 cup pecans
3 cups sugar

Squeeze the juice from the oranges. Run cranberries, orange pulp and pecans thru a grinder, add the orange juice and sugar.

MRS. ETHEL RITTER

—O—

PEPPER HASH

12 red sweet peppers
12 green sweet peppers
14 onions, medium sized
4 tablespoons mustard seed
2 tablespoons celery seed
12 small hot peppers
1 quart vinegar
1 lb. brown sugar

Grind hot peppers and onions in coarse grinder. Pour boiling water over sweet peppers and let stand ½ hour. Drain and add onions, hot peppers, sugar, salt, celery, mustard seed and vinegar, let boil 15 minutes and seal.

MRS. NORA A. SCHMINKE

—O—

MUSTARD PICKLE

2 quarts small onions
2 quarts small cucumbers
2 quarts green tomatoes cut small
2 quarts lima beans
3 bunches celery
1 large cauliflower

Boil cauliflower in 1 cup vinegar, 1 cup salt, ½ cup water. Boil onions, and tomatoes separate, then drain. Do not scald celery and cucumbers.

DRESSING

2 quarts vinegar
⅛ lb. ground mustard
2 oz. tumeric
¼ lb. butter
2½ lbs. sugar

Let vinegar boil, stir in mustard, tumeric, butter, celery and sugar. Then thicken with a little flour. Pour this over other ingredients while hot. Seal.

EDNA LOWMAN

SWEET PICKLE OR MUSTARD PICKLE

½ peck green tomatoes
2 bunches celery
6 sweet peppers (red)
1 quart small onions
10 small cucumbers
1 large head cauliflower
1 quart lima beans
1 quart string beans
1 lb. sugar
2½ quarts of vinegar

Cut the vegetables in small pieces, and sprinkle 1 cup of salt over them. Let stand over night. Next morning put on fire in the same water. Let come to a boil, move from fire and drain. Add the vinegar and sugar. Boil 2 minutes and seal.

When using mustard—

6 oz. mustard
1 teaspoon tumeric
1 cup flour

Mix with cold vinegar, stir in when ready to seal, boil about 2 minutes.

MRS. NORA A. SCHMINKE

———o———

CABBAGE PICKLE

1 head cabbage
8 large onions
8 large peppers (4 green and 4 red)
1 lb. brown sugar
1 quart cider vinegar
Salt
1 teaspoon mustard seed
1 teaspoon celery seed
1 teaspoon tumeric

Cook slowly ¾ hour.

MRS. NORA A. SCHMINKE

———o———

RIPE TOMATO RELISH

One peck ripe tomatoes—chop fine, cover with 1 cup salt and let stand over night. Drain in the morning and add:—

3 lbs. white sugar
1 cup dry horse radish (fresh ground)
3 large onions
3 tablespoons white mustard seed
3 red sweet peppers
3 green peppers
3 bunches celery—chopped fine
1 quart vinegar

Mix ingredients, let stand ½ hour. Can and seal.

JEAN GREEN

———o———

CHILI SAUCE

4 qts. tomatoes
1 pint chopped onions
2 heaping tablespoons mixed spices
1 pint vinegar
1 cup sugar

Put spices in muslin bag, add to tomatoes and boil. Then add onions. Add vinegar and sugar about ¾ of an hour before thick enough to seal. Seal while boiling hot.

MRS. D. GREEN

CHILI SAUCE

1½ peck tomatoes
½ pint horseradish
¼ cup salt
1 lb. brown sugar
1 quart vinegar
6 large onions
3 large sweet red peppers
3 large sweet green peppers
2 bunches heart celery

Scald and skin tomatoes. Chop tomatoes and onions in small pieces. Drain tomatoes in colander a few minutes. Tie in a cloth the following:—
1½ boxes of mixed pickle spices
1 teaspoon celery seed
1 teaspoon mustard seed
1 tablespoon cayenne pepper
Combine ingredients and boil until it begins to thicken.

MRS. NORA A. SCHMINKE

———o———

CHILI SAUCE

3 dozen tomatoes
10 onions
6 peppers—mixed
1 lb. brown sugar
1 tablespoon celery seed
1 tablespoon salt
1 tablespoon mustard seed
4 cups vinegar

Cut tomatoes, onions and peppers into small pieces. Mix all ingredients and boil for about two hours on a slow fire.

MRS. BERTIE CALTRIDER

———o———

TOMATO CATSUP

2 pecks tomatoes
1 quart vinegar
½ cup salt
1½ lb. brown sugar
6 large white onions

Tie in a cloth the following and add to above:—
1½ box mixed pickle spices
1 teaspoon celery seed
1 teaspoon mustard seed
1 tablespoon cayenne pepper
4 tablespoons ground mustard
Cook until thick.

MRS. NORA A. SCHMINKE

———o———

CHOW-CHOW

1 large head cabbage
¼ peck green tomatoes
1 quart onions
6 large pickles
1 oz. celery seed
1 oz. mustard seed
Salt and pepper to taste
Chop fine and cook 30 minutes. Makes 6 quarts.

MRS. SADIE WILMER

———o———

CHILI SAUCE

2 doz. large ripe tomatoes
½ doz. onions
6 large sweet peppers
1 teaspoon allspice
1 teaspoon nutmeg
4 teacups vinegar
2 tablespoons salt
1 cup brown sugar
1 teaspoon cloves
1 teaspoon ginger

Chop, mix together and boil 2½ hours or until thick, and seal.

MRS. SADIE WILMER

CUCUMBER PICKLE

2 heaping quarts of cucumbers
½ pint vinegar
½ lb. white sugar
2 tablespoons mixed mustard
1 teaspoon mustard seed
1 teaspoon celery seed

Cut cucumbers in blocks (if large, peel), soak in salted water three hours, then drain. Add other ingredients. Boil 5 or 10 minutes, and seal.

MRS. NORA A. SCHMINKE

———O———

GREEN TOMATO PICKLE

1½ pecks green tomatoes
9 sweet green peppers
9 sweet red peppers
18 large onions
1 pint small hot peppers

Cut above in small pieces, add one cup salt, put in a cloth, let drain over night. Put in kettle and add the following:—

5 lbs. brown sugar
1 oz. celery seed
1 oz. mustard seed
1 box of mixed pickle spices
½ gallon vinegar
1 teaspoon tumeric

Cook very slowly for one hour.

MRS. NORA A. SCHMINKE

———O———

CORN SALAD

8 large ears corn
1 large head cabbage
1 large bunch celery
3 red peppers
3 green peppers
1 quart lima beans

Boil lima beans and celery almost done in clear water. Drain, add other ingredients, chopped fine, salt to taste, and boil for 20 minutes.

2 quarts vinegar
2 lbs. brown sugar
2 teaspoons tumeric
3 teaspoons ground mustard

Pack in jars and seal. Makes 7 quarts.

BLANCHE ARSCOTT

———O———

CORN RELISH

1 dozen ears corn
2 sweet green peppers—cut small
2 sweet red peppers—cut small
1 small head cabbage—cut small
3 teaspoons mustard seed
2 teaspoons celery seed
2 cups vinegar
1 cup water
1 lb. sugar
Tumeric to color

Mix, boil 20 minutes and seal.

MRS. D. S. CLARK

———O———

CANNED CORN

8 cups corn cut from cob
¾ cup salt
½ cup sugar
1 scant teaspoon salcylic acid

Mix all well. Cover with water and cook 20 minutes. Seal tight. This makes 1 quart jar. Wash well with cold water when ready to use.

MISS JENNIE DAILEY

GRAPE JAM

1 quart and 1 level cup grapes 2 lbs. sugar
3 tablespoons water

Boil together very hard for 20 minutes. Then rub thru sieve. Put in airtight jars immediately. This makes 1 quart.

MRS. NORA A. SCHMINKE

———o———

GRAPE MARMALADE

To ½ pk. Concord grapes, add just enough water to prevent sticking. Boil hard five minutes. Rub thru sieve. For each cup of pulp add a cup of granulated sugar. Boil until thick, stirring constantly after boiling begins. (20 minutes should be sufficient).

MRS. J. F. RODGERS

———o———

STRAWBERRY PRESERVES

3 lbs. berries 3 lbs. sugar

Pour into kettle one cup berries and one cup sugar and so on until amount is used. Cook twenty-five minutes without stirring. Seal cold or hot.

MRS. NORA A. SCHMINKE

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SANDWICHES

RIBBON SANDWICHES

Remove the crust from a loaf of white and brown bread. Slice a loaf of white bread lengthwise, spread with butter and then place on bread hard boiled eggs which have been rubbed into a paste with salad dressing. Place on top of this a slice of brown bread spread with white cream cheese. Add another slice of white bread, spread as before, and an unspread slice of brown bread. Wrap in an oiled paper and a moistened napkin and keep cool. When ready to serve, slice into sandwiches.

MINNIE ALLISON

———o———

BACON APPETIZER SANDWICHES

Bacon
Green peppers
Salt and pepper
Onions
Egg

Fry the bacon crisp and break up into bits; add the onions and green peppers, chopped fine, using about three small onions and one large green pepper to each six slices of bacon. Add seasoning and cook until onion and peppers are done. Then stir in one egg, mixing thoroughly. Spread on thin slices of bread.

MRS. EVNA M. KNAPP

———o———

COMBINATION SANDWICHES

½ cup ham
3 hard cooked eggs
2 medium sized pickles
½ cup chicken
¼ cup celery
Salt and pepper
Mayonnaise dressing

Chop fine the meats, eggs, pickles and celery. Season with salt and pepper and mix with enough mayonnaise to spread.

MRS. EVNA M. KNAPP

———o———

NOTLIMAH SANDWICH FILLING

1 small bunch celery
1 bottle stuffed olives
3 apples
½ cup nut meats
Sandwich spread

Dice celery, apples and olives. Mix with nut meats (chopped) and as much sandwich spread as desired. (Black walnuts are preferable).

MRS. F. J. HAMILTON

———o———

GIBLET SANDWICH SPREAD

Boil the giblets of 1 chicken in salted water until very tender. Put giblets and 1 hard boiled egg thru the grinder, season with 1 tablespoon of cream, ½ teaspoon Worcestershire sauce, ½ teaspoon of salt and 1 teaspoon tomato catsup.

Mix thoroughly, and spread on thin slices of plain bread or toast.

EDNA M. LOWMAN

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CANDIES

CHOCOLATE FUDGE

1 lb. granulated sugar
¼ lb. chocolate
Butter size of walnut
Small can evaporated milk
2 heaping tablespoons Marshmallow Creme

Combine sugar, chocolate, butter and milk. Bring to boil and boil five minutes. Remove from fire, add marshmallow creme, and beat. Nuts and flavoring may be added if desired.

FLORENCE S. HUNT

———o———

CHOCOLATE FUDGE

3 cups granulated sugar
5 level teaspoons cocoa
1 tablespoon cornstarch
1½ cups evaporated milk

Boil until it will form a soft ball in cold water. Take from fire and add 2 tablespoons butter. Let stand till cool, then beat until creamy. Vanilla may be added if desired.

MRS. NORA A. SCHMINKE

———o———

UNCOOKED CARAMELS

2 lb. XXXX sugar
2 tablespoons vanilla
1 tablespoon butter
1 raw egg
¼ lb. chocolate
1 tablespoon milk

Melt chocolate over hot water and mix with other ingredients adding milk, little at a time, until a stiff dough is formed. Then roll with rolling-pin to the desired thickness. Cut in squares.

MRS. WOLFE

———o———

PEANUT BUTTER CREAMS

2 lbs. of XXXX sugar
⅛ lb. butter
1 small jar peanut butter
½ teaspoon vanilla
4 tablespoons milk

Cream, with hands, 1½ lbs. of sugar and butter. Add milk and flavoring slowly and remainder of sugar. Take a small quantity of the mixture, flatten out in palm of hand, place peanut butter size of hazel nut in center and fold over. Roll between palms of hands and place on waxed paper until hard.

R. H. HARMAN

———o———

CORN FLAKE CANDY

2 egg whites
1 cup sugar
½ teaspoon vanilla
1 cup cocoanut
2 cups corn flakes
½ cup nut meats, chopped

Beat the egg whites until stiff, add sugar gradually, then the vanilla, cocoanut, corn flakes, and nut meats. Drop by spoonfuls on a buttered pan and bake in a moderate oven until brown.

MRS. SERENA V. LITCHFIELD

VINEGAR TAFFY

½ cup hot water
2 cups granulated sugar
2 tablespoons butter

Bring to boil and add 5 tablespoons vinegar. Boil until brittle when tested in cold water. Pour into well buttered pan. Pull when cool. (Good for popcorn balls, too.)

MARIE MISAL

———o———

CHRISTMAS DELIGHT CANDY

½ lb. marshmallows
1 small package figs
½ cup walnut meats
1 cup cocoanut
½ lb. dates

Melt the marshmallows until very soft. Grind the figs, dates, nuts and cocoanut. Mix all together. Roll in granulated sugar and cut in squares.

MRS. EVNA M. KNAPP

———o———

CHOCOLATE CANDY

¼ lb. bitter chocolate
½ lb. sweet chocolate
1 can condensed milk
1 teaspoon vanilla

Melt chocolate in double boiler, add milk, beating all the time until it will drop from a spoon. Add black walnuts, if desired.

MRS. FRANK HAINES

———o———

SEA FOAM

2 lbs. light brown sugar
1 cup water
3 egg whites
1 teaspoon vanilla
½ cup black walnut meats

Boil sugar and water until it spins a thread. Pour slowly over beaten whites of eggs, and beat until it will stand up when dropped on buttered plate. Add flavoring and nut meats last.

MRS. WILLIAM HARMAN

———o———

WHITE TAFFY CANDY

2 cups granulated sugar
2/3 cup water
4 tablespoons butter
2 scant teaspoons cream of tartar

Flavoring

Put all ingredients (except flavoring) in saucepan. Boil until the mixture turns brittle when tried in water. Add flavoring and turn on buttered slab until cool enough to handle. Then pull until light and porous. Stretch out and cut in strips.

MRS. F. J. HAMILTON

MINTS

1 tablespoon evaporated milk
1 egg white
2 cups confectionery sugar
1 teaspoon mint extract or
4 drops oil of peppermint

Add milk to unbeaten egg white and stir in gradually enough sugar to handle. Flavor and drop by teaspoon on oiled paper or shape into patties with pastry tube.

This mixture may be colored with any vegetable coloring.

MRS. MARGARET HAINES

—O—

FRENCH DAINTIES

1 box Knox gelatin
4 cups granulated sugar

Soak gelatin in 1 cup cold water for 5 minutes. Add 1½ cups boiling water. When dissolved add sugar and boil 15 minutes. Flavor with favorite flavoring. It may be colored with vegetable coloring. Pour into shallow dish or pan to a 1-inch thickness. Let stand over night. Cut in squares and cover with granulated sugar on all sides.

MRS. F. J. HAMILTON

—O—

PEANUT BUTTER FUDGE

2 cups sugar
2 tablespoons peanut butter (or small glass)
½ cup milk
Vanilla

Boil sugar, milk and peanut butter, until a soft ball is formed tried in cold water. Remove from fire, add vanilla to taste, beat until it starts to thicken, spread in buttered pan. When firm mark into squares.

MRS. R. L. CHILDS

—O—

CARAMELS

½ large cake chocolate
1 cup XXXX sugar
1 cup milk
2 cups granulated sugar
2 tablespoons butter
1 teaspoon vanilla

Mix chocolate, sugar, milk, and butter. Put on low fire until chocolate melts then boil for ten minutes. Beat well while cooking. When thick pour mixture into buttered tins. When cool cut into squares.

MRS. BERTIE CALTRIDER

HELPFUL HINTS

MEASURES AND THEIR EQUIVALENTS

3 teaspoonfuls—1 tablespoonful.
16 tablespoonfuls—1 cupful.
4 tablespoonfuls—¼ cupful.
8 tablespoonfuls—½ cupful.
6 tablespoonfuls—⅜ cupful
1 cupful—½ pint.
2 cupfuls—1 pint.
4 cupfuls—1 quart
2 pints—1 quart.
2 tablespoonfuls of butter—1 ounce.
2 cupfuls of butter—1 pound.
2 cupfuls of granulated sugar—1 pound.
3-3½ cupfuls of powdered sugar—1 pound.
2-2/3 cupfuls of brown sugar—1 pound.
4 cupfuls of grated cheese—1 pound.
3 cupfuls of chicken, cooked and diced—1 pound.
Butter, the size of an egg—2 ounces.

———o———

OVEN TEMPERATURE CHART

Very slow oven 250 to 300°.
Slow oven 300 to 325°.
Moderate oven 325 to 400°.
Hot oven 400 to 450°.
Very hot oven 450 to 550°.

———o———

BIBLICAL RECIPES FOR SUNDAYS

If you feel a little drowsy—
Read I Cor. 15:34.

If tempted to go away for pleasure—
Read Matthew 6:33.

If your friend invites you to go to church—
Read Psalms 122:1.

If you have a tired feeling—
Read Isaiah 40:31.

If your appetite is poor—
Read Psalms 23:5.

If you feel a bit gloomy—
Read John 16:24.

If you feel friendless and alone—
Read Proverbs 18:24.

If your burdens seem heavy to bear—
Read Psalms 55:22.

L. F. R. M.

Suggested Kitchen Articles

In purchasing the equipment needed in the kitchen, the following list will prove useful to many, even the more or less experienced housewife may note some article herein that will fill a long felt need.

Table
Chairs
Step-ladder chair
Sanitary garbage can
Clock

———o———

Kitchen Cabinet or Pantry Equipment

Bread box
Cake box
Flour container
Salt and pepper boxes
Sugar box
Spice box set
Coffee and tea canisters
Scoops for flour and sugar
Flour sifter
Teapot
Coffee pot or percolator
Meat and bread boards
Measuring cups

———o———

Housewife's Suggestions

2 funnels
Lemon squeezer
Griddle
Coarse and fine strainers
Colander
Set of molds
Kettles and stew pans
Teakettle
Toaster
Waffle iron
Rolling pin
Electric mixer
Meat grinder
Vegetable shredder
Sweeping broom
Whisk broom
Mop
Pail
Dust pan
Towel rack

———o———

Cutlery Drawer

Apple corer
Potato peeler
Knives—paring, chopping, bread and carving
Large and small forks
Spoons—
Kitchen spoons, 2 sizes
Batter mixer
Wooden spoon for cake making
1 set measuring spoons
Griddle cake turner or spatula
Potato masher—potato ricer
Vegetable brush
Skimmer
Cake or biscuit cutters
Graters
Can opener
Egg beater
Cork screw
Bottle opener

———o———

Pots, Pans, Bowls and Jars

Cake pans
Bread pans
Biscuit pans
Patty pans
Pie pans
Set of jelly cake tins
Gem or muffin pans
Pudding molds
Wooden chopping bowl
Set earthenware or glass bowls
Stone jars
Steamer
Frying pans
Roasting pans
Casseroles
Double boiler

MISCELLANEOUS

Market basket or bags
Soap shaker
Dish pan and rack for drying dishes or electric dishwasher
Scales
Hammer
Ice cream freezer

———o———

TIMELY SUGGESTIONS

Diced pineapple added to cabbage salad gives it a delicious flavor.

It is important to please the eye as well as the palate, so garnish carefully.

Warming a pan before putting in the undercrust of a pie keeps the crust from becoming soft and soggy when it is baking.

Put a little vinegar in water which tough meat is to be boiled in, and it will make it tender.

The frugal housewife does not leave the trimmings from the meats at the market, but has them sent home for soup stock.

If the syrup for boiled frosting is allowed to cool before pouring on eggs, it will be creamy and not brittle.

When frosting cakes, dip the knife frequently in cold water.

To prevent a cake from falling, lift it up and let it drop suddenly to the table after putting it in the pan. The air bubbles will rise and when baked there will be no falling.

When cleaning bamboo furniture, go over it with a brush dipped in salt water.

Use a tablespoon of milk in which a little brown sugar has been dissolved to glaze cakes or pastry.

If a few drops of ammonia are dropped into greasy pots and pans before hot water is poured into them, it will be much easier to clean them.

Never allow soup to boil. Let it simmer slowly. Much of the liquid is wasted in evaporation and the best of the flavor is lost if the soup boils or is heated too quickly.

If newspapers are soaked in water and packed around cut flowers in a jardiniere the flowers will keep fresh much longer.

When doing your housekeeping don't have every room in the house upset at the same time. Plan to clean a room a day.

When storing away blankets for the summer wrap them in plenty of newspapers. Moths dislike printer's ink.

A teaspoon of salt and a dessert spoon of lemon juice make an excellent "salts of lemon" for removing iron rust.

To keep lemons put them into cold water, rather more than to cover; change the water every day. This will make them ripe and juicy.

When roasting or boiling meat, salt when partly cooked, when it just begins to get tender. The seasoning of meats when raw causes them to harden, and also takes more time to cook.

If sour milk is desired and have none, add lemon juice to sweet milk until proper consistency. Then add soda in the usual way.

When cooking cabbage, to prevent odor going through the house, lay a small hot pepper on top of the cabbage.

Dip the blades of the scissors into cold water before cutting marshmallows so they will not stick.

Rub some dry mustard on your hands after peeling onions, and then wash in the ordinary way. You will find that all odor will be removed.

Rub powdered borax on fruit stains, then pour boiling water through the fabric before washing and boiling it.

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Six Goodyear Friends

Table of Contents

—o—

SOUPS 3
BREAD, BISCUITS AND ROLLS 8
MEAT AND VEGETABLE DISHES 16
SEA FOOD 29
SALADS 33
PASTRY 41
PUDDINGS AND DESSERTS 49
CAKES AND COOKIES 57
RELISHES 76
SANDWICHES 82
CANDIES 84
HELPFUL HINTS 87
PATRONS 90

MEMO.

Grape Jam

To 1 cup grapes add 1 cup sugar let boil 25 25 min, then put through sieve + boil 15 min.

Grape Juice (Evelyn Wayte

5 lbs. grapes
1 lb sugar
1 quart Water

Stem grapes, wash + put in preserving kettle, mash well with potato masher a few at a time. Put on fire + heat to boiling point. Drain thru jelly bag. Put juice back on fire + bring to boil, adding sugar + water, bring back to boil and let cook steady for ten minutes skim well, bottle and seal while boiling hot

P.S. let bottles set in hot water till needed.

MEMO.

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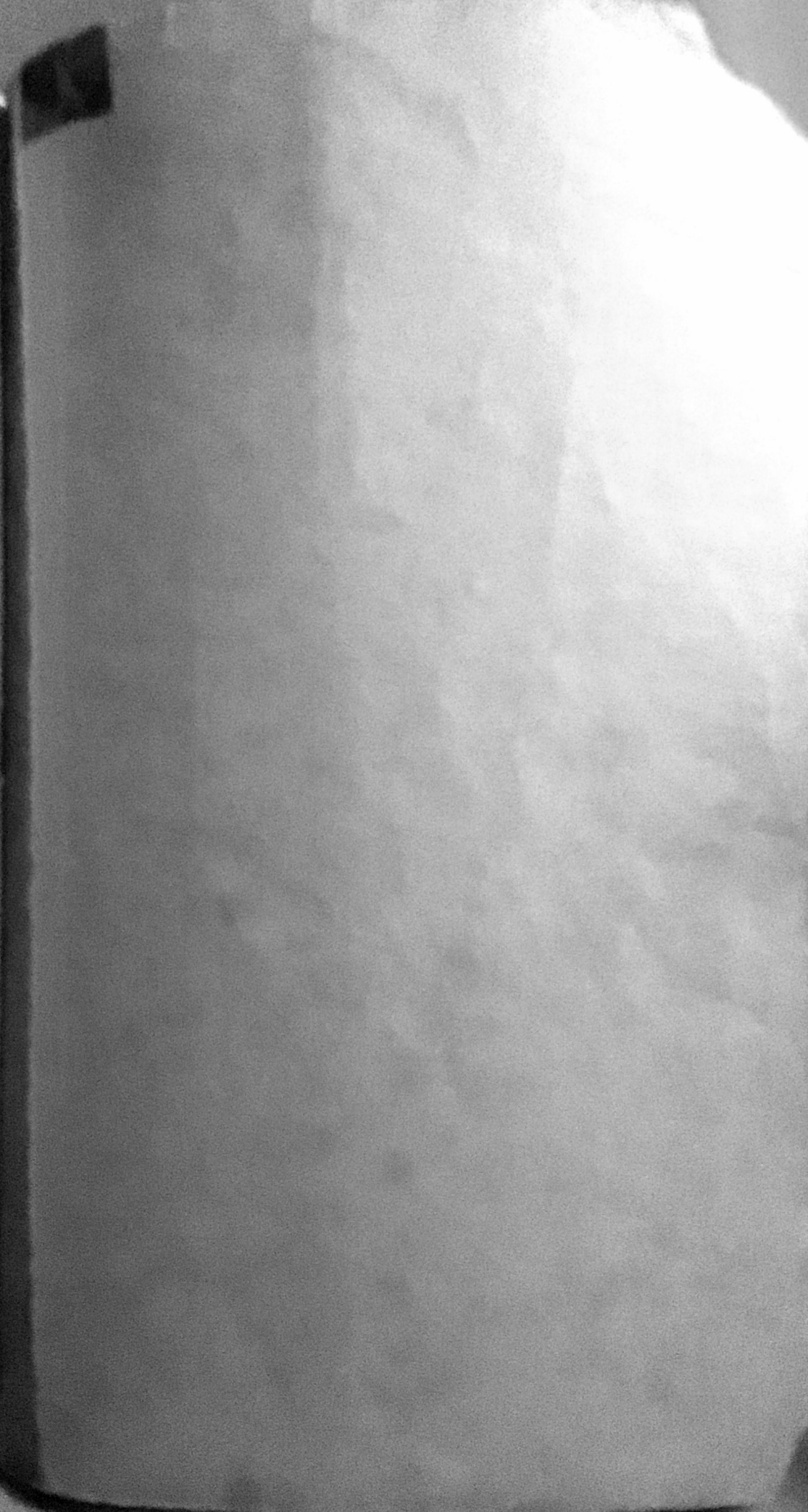
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